

the garden GRILL

sunday lunch

starter

Soup of the day Campaillou bread	7
Chicken liver parfait Home cured garden vegetables, ale chutney, toasted sourdough	8
Classic prawn cocktail Baby gem lettuce, Marie Rose sauce, lemon	8
Chicory & pear salad Yarlington blue cheese, pecan crumb, honey dressing	8

main

Roasted sirloin of Somerset beef, Yorkshire pudding	25
Slow cooked Wiltshire lamb Shoulder	24
Nut Roast, Yorkshire pudding	18
All served with seasonal garden vegetables, roasted potatoes, thyme jus	
Grilled fillet of Cornish hake	24
Confit new season potatoes, tenderstem, watercress cream	

dessert

Hot chocolate fondant Malt cream, honeycomb crumb	8
Lemon mess Raspberry jelly, meringue shards, lemon curd, crème Chantilly	8
Rhubarb & apple crumble Stem ginger ice cream	8
West Country cheese selection Chutney, crackers, celery	10

Follow us on socials @bishopstrowhotel



Please note: nuts are often used in our kitchens and allergen information can be provided upon request. If you have an allergy or dietary requirements please see a member of the team. Please note there is a discretionary service charge of 12.5%