

the garden GRILL

the garden grill launch

small plates from the kitchen

Selection of The Real Cure Dorset charcuterie
Homemade kitchen garden pickles
Bread, hummus & Perello olives
Pastrami cured Scottish salmon herb crème fraiche
Grilled halloumi, maple & cobnuts

mains from the fire

Grilled Chalk Stream trout fillet, sauce vierge
Slow cooked Wiltshire lamb shoulder, mint & feta pesto
Ember roasted rib of Somerset beef, pink panther onion jus
Grilled kuri squash & slow cooked garden beets, crumbled Driftwood goats cheese (v)
Accompanied by
Rosemary baked kitchen garden potatoes
Butter braised hispi cabbage
Thyme roasted carrots
Polytunnel tomato, garden rocket, pesto dressing
Kohlrabi & winter radish slaw

to finish

Bishopstrow honey tart
Clotted cream ice cream, fennel pollen, white chocolate

45pp including a welcome spritz

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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%