

the garden GRILL

dessert

Black forest crème brulee	12
Kirsch soaked cherries, chocolate soil, crème Chantilly	
Vidal Golden Dragon Chinese ice wine	18
Sticky figgy pudding	10
Marsala caramel, clotted cream ice cream	
sauternes, le fleur d'or	9
Irish coffee tiramisu	12
Jameson's whiskey soaked savoiardi, espresso mascapone mousse, vanilla syrup	
recioto della valpolicella, angelorum, masi	15
Hot chocolate fondant	10
Vanilla ice cream, honeycomb	
West Country cheese selection (ce, g, d, su, ss)	15
Garden chutney, grapes, celery, crackers & wafers	
10yr tawny port, ferreira	13

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide

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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%