

the garden GRILL

dessert

Passionfruit curd	12
Mango salsa, compressed cantaloupe meringue Ice cider, Somerset Cider Company, Somerset	11
Mascarpone mousse	12
Ginger wine poached blackberries, roasted white chocolate sauternes, le fleur d'or	9
Hot chocolate fondant	12
Malt cream, honeycomb recioto della valpolicella, angelorum, masi	15
West Country cheese selection	15
Garden chutney, grapes, celery, crackers & wafers 10yr tawny port, ferreira	9
Dorset apple cake Somerset cider brandy sauce	12
Honey parfait Blood orange curd, brown sugar meringue	13

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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%

For allergen information please use the QR code below

