

the garden GRILL

dessert

Passionfruit creme brulee	10
Mango sorbet, toasted coconut	
rivesaltes ambre. domaine cazes '04	8
Jersey gold top milk soft serve seasonal sundae	12
Check with server for the flavour of the day	
Peach melba	10
Poached summer peach, cheesecake espuma, honeycomb	9
sauternes. le fleur d'or	
Chocolate fondant (g, e, d, so)	12
Malt cream, honeycomb	15
recioto della valpolicella. angelorum. masi	
Summer strawberries & cream Eton mess	10
Chantilly cream, meringue, shortbread, strawberry compote	
West Country cheese selection (ce, g, d, su)	15
Garden chutney, grapes, celery, crackers & wafers	13
10yr tawny port. ferreira	

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%