

the garden GRILL

halloween dining dome

Tear & scare garlic bread (to keep the vampires away)

to begin

A Ouija board of starters

Bloody Mary syringes, green deviled eggs, local selection of char"boo"terie, pumpkin & ghost cheese crostini, flesh & bone diablo pops

the main event

A cauldron of fondue

Somerset beef fillet

Bone broth, peppers, mushrooms, broccoli & cauliflower

Accompanied by

Kitchen garden salad

Koffman's skin on fries

to finish

A Trick or a Treat you decide, let see how scared you really are....

Three-courses 60 per person

Includes a spooky sparkling cocktail

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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%