

the garden GRILL

dining dome sunday lunch

to start

Slow cooked Wiltshire lamb shoulder tacos, red cabbage slaw
Real Cure Dorset charcuterie
Grilled Somerset halloumi, honey & thyme
Prawn & avocado bites

the main event

Roast sirloin of Somerset beef & slow-cooked shoulder of
Wiltshire lamb
Served with roast potatoes, seasonal veg, Yorkshire pudding,
red wine jus

to finish

Lemon meringue mess
Homemade lemon curd, meringue shards, shortbread crumb
& raspberry jelly

Three-courses 50 per person

Follow us on socials @bishopstrowhotel

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%