

the garden GRILL

grazing

Bread & hummus (ve) <i>(g, ss, su)</i> Campaillou, focaccia, hummus, sourdough	7
Wookey hole cheese fritters 🥕 Garden corn & chilli relish	7
Perello “Picante” Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Cricket St. Thomas camembert (sp) <i>(g, d)</i> Honey, grapes, local bread selection	18

sea

Pastrami cured Chalkstream trout (sp) <i>(ce, f, d, mu, su)</i> 🥕 14 Pickled rainbow chard, garden cabbage sauerkraut, herb crème fraiche	
Plancha seared West coast scallops (sp) 🥕 16 Apple & fennel salad, café de Paris butter	
Cornish monkfish 🥕 29 Wrapped in dry cured steaky bacon, grilled artichoke hearts, romesco sauce	
Whole grilled Brixham plaice 30 Caper & herb butter sauce	

soil

Chicory & pear salad (ve+) 🥕 10/16 Yarlington blue cheese, sticky figs, honey dressing, pumpkin seed granola	
Gratin of Autumn mushrooms (v) 🥕 20 Grilled squash, tarragon polenta	
Quinoa kofta (ve) 🥕 21 Roasted spiced cauliflower, garden beetroot salsa, tahini dressing	
Lentil & chickpea dahl (ve) 19 Maple roasted sweet potato, coconut yogurt	

land

Twice-baked Godminster Cheddar souffle (sp) <i>(g, e, d, mu, su)</i> 12 Onion marmalade, crispy onions	
Wiltshire game, prune & pancette terrine (sp) 🥕 13 Ale chutney, garden pickles, toasted sourdough	
Slow cooked shoulder of Wiltshire lamb 🥕 <i>(ce, d, su)</i> 26 Pomme puree, braised garden cabbage, baby onion jus	
Exmoore venison faggots 🥕 24 Cacio pepe celeriac, garden chard, pangrattato crumb	

fire

Mature “PGI” Somerset beef	
8oz sirloin steak <i>(d)</i> 29	
8oz fillet steak <i>(d)</i> 36	
8oz Wiltshire lamb rump <i>(d)</i> 27	
Roasted breast of Quarr Cross guinea fowl, confit leg 27	

All accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom & a choice of the below sauce.

Peppercorn *(ce, d, su)*
Yarlington blue cheese & chive *(ce, d, su)*
Red wine jus *(ce, su)*
Garlic & herb butter *(d)*

sides

Koffman's fat chips <i>(g)</i> 6	
Skinny fries <i>(g)</i> 6	
Add truffle & Parmesan <i>(d)</i> 1	
Maple & thyme roasted carrots 🥕 6	
Garden leek & broccoli gratin 🥕 7	
Chopped Autumn garden salad 🥕 7	
Lyonnaise style potatoes 🥕 7	
Creamy mash, garden syboes, butter 🥕 7	

we believe great food starts from the ground up - literally. That's why our culinary philosophy is deeply rooted in our no-dig kitchen garden. By nurturing the soil and letting nature do its work, we cultivate fresh, vibrant produce that shapes every dish we create. This approach isn't just about growing ingredients; it's about fostering flavour, sustainability, and a deeper connection to the food we serve. We've market everything from the garden with the 🥕 symbol

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(v) vegetarian, (ve) vegan, (ve+) can be made vegan , (SP) small plate

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%

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