

the garden GRILL

afternoon tea

savouries

Cucumber & cream cheese finger bap (*g, d, su*)

Coronation chicken baguette (*g, e, mu, su*)

Crayfish & prawn lemon mayo brioche (*g, c, e, d, mu, su*)

Mini Yorkshire pudding, roast Somerset beef, horseradish cream (*g, e, d, mu, su*)

sweet treats

Lemon meringue tart (*g, e, d, su*)

Honey & bee pollen Madeline (*g, e, d, su*)

Summer strawberry shortcake dome (*g, e, d, so*)

White chocolate & raspberry blondie (*g, e, d, su*)

scones

Plain (*g, e, d, su*)

Fruit (*g, e, d, su*)

Served with Dorset clotted cream & strawberry jam (*d*)

Full afternoon tea 36 per person

Add a glass of Taittinger Champagne for 18

Or our Kaleidoscope gin & tonic from 11.50

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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%

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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hot drinks

Iford Manor loose-leaf tea

black tea

English Breakfast
Decaf Tea
Assam
Darjeeling

flavoured black tea

Earl Grey
Chai

oolong

"Tie Guan Yin" Oolong

green Tea

Jasmine
Long Jing (Dragon Well)

herbal Infusions

Peppermint
Chamomile
Red Berry
Lemon & Ginger
Rooibos (Redbush)
Darren's fresh mint tea

or enjoy our range of Hilperton Dusty Ape
coffee