

the garden GRILL

dining dome sunday lunch

to start

Small plates inspired by our No-Dig Kitchen Garden
Truffle mac & cheese balls, bread, olives & hummus,
The Real Cure Dorset Charcuterie, tiger prawn & vegetable tempura,
baked halloumi, honey & thyme

the main event

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

to finish

Garden rhubarb & apple cobbler, vanilla custard,
clotted cream ice cream

Three-courses 50 per person

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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%