

## Small Plates

<b>Bread &amp; olives (ve)</b> Campaillou, focaccia, hummus, Gordal olives olive oil, balsamic	7
<b>Grilled halloumi (v)</b> honey & thyme	6
<b>Pulled pork taco</b> coriander slaw, lime salsa	7
<b>Tiger prawn &amp; veg tempura (v+)</b> sweet chilli sauce	7
<b>Spiced falafel (v+)</b> mint yoghurt	6
<b>Kitchen garden crudités (ve)</b> black olive crumb, hummus	6

## Starters

<b>Smoked Barbary duck breast</b> pear, spinach, walnut	11
<b>Twice-baked Godminster cheddar soufflé (v)</b> garden salad	12
<b>Grilled sardine fillets</b> fennel, coriander, sauce vierge	10
<b>Soup of the day (v)</b> Campaillou	8
<b>Kaleidoscope Gin-cured salmon</b> charred cucumber, garden radish, wasabi	12
<b>Chicken Caesar salad</b> Baby Gem, anchovies, parmesan	10 / 16
<b>Poached pear &amp; blue cheese salad (v+)</b> chicory, hazelnut	10 / 14
<b>Chicken liver parfait</b> bacon jam, pickles, sourdough	10
<b>Baked Somerset Camembert to share (v)</b> garlic, rosemary, chutney, Ciabatta	17



### Ukrainian Bread Basket

The purchase of this invisible bread basket will donate 100% of the proceeds to help the people of Ukraine.

3.5

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%

## Mains

<b>Spatchcock poussin</b> spring greens, mushroom, spring onion emulsion	25
<b>8oz sirloin steak</b> Koffman's chips, vine tomato peppercorn or béarnaise	30

16oz Chateaubriand to share  
Koffman's chips, vine tomato  
peppercorn or béarnaise  
80

<b>Battered fish &amp; shellfish</b> Koffman's chips, mushy peas, tartar sauce	19
<b>Cornish hake</b> British asparagus, Charlotte potato, pink grapefruit hollandaise	25
<b>Foxy cheese burger</b> bacon, smoked cheese, bish-bash-bosh burger sauce, fries	18
<b>Foxy vegan burger (ve)</b> vegan smoked cheese, bish-bash-bosh burger sauce, fries	17
<b>Wiltshire lamb shoulder</b> Hispi cabbage, mead-braised heirloom carrot, rosemary jus	25
<b>Jerusalem artichoke risotto (v+)</b> sprouting broccoli, curry leaf oil	17

Market fish of the day

Ask for market price

<b>Roasted cauliflower (v+)</b> smoked cheese velouté, red pepper, almond, broccoli	17
<b>Vegetable tagliatelle (v)</b> watercress pesto, cherry tomato	16
<b>Mushroom &amp; leek gratin (v)</b> Glastonbury Twanger, mash, focaccia croutons	18

## Sides

Koffman's chips, rosemary salt (v+)	6
Za'atar & honey-glazed heirloom carrots	6
Tenderstem broccoli & rainbow chard, chilli, almonds (ve)	6
Buttered Charlotte potatoes, chive, sea salt (v+)	6
Creamed potato (v)	6
House garden salad (ve)	5
Truffle & parmesan fries (v+)	6

(v) vegetarian (ve) vegan (v+) can be made vegan



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