the garden GRILL

a la carte

grazing

Toasted Taylors of Bruton sourdough
Hummus & aged balsamic — 6

Perello Picante Gordal olives — 5

The Real Cure Dorset Charcuterie
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante — 7

Pigs in blankets
Maple & mustard glaze — 7

Pickled garden vegetables — 5

starters

Twice baked Godminster cheddar souffle — 13
Garden beetroot chutney

Seared South-West coast scallops — 16
Fennel, café de Paris butter

Local game terrine — 13
Piccalilli of garden vegetables, toasted sourdough

Pastrami cured trout — 14
Pickled red cabbage, herb crème fraiche

Goats cheese fritter — 12
Macerated fig, witlof & apple salad

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 marked everything from the garden with the symbol

Follow us on socials @bishopstrowhotel

If you have an allergy or dietary requirements please scan the QR code or ask a member of the team. Please note there is a discretionary service charge of 12.5%

grill & plancha

Mature "PGI" Somerset beef

8oz Sirloin steak — 30

8oz Fillet steak — 37

8oz Wiltshire lamb rump — 29

20oz Ribeye steak — 64

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

Peppercorn
Red wine jus
Yarlington blue cheese
Garlic & herb butter

mains

Turkey paupiette — 24
Carbonara of sprouts, roasted garden roots, thyme jus

Individual beef Wellington — 30
Pomme puree, Maderia jus

Cornish seabass — 27
Crayfish & fennel bisque, wilted greens

Pan roasted cod — 24
Mornay gratin, sprouting broccoli, crispy potatoes

Jerusalem artichoke fregola risotto — 20
Crispy sage, pickled pear

Braised collar of Wiltshire pork — 26
Parsnip puree, cavolo nero, quince jus

Winter mushroom gratin — 22
Charred leeks, crispy polenta, garden spinach

sides

Koffman's fat chips — 6
Skinny fries — 6
Add truffle & parmesan — 1
Sauteed garden sprouts, parmesan dressing — 6
Cider braised red cabbage, sultana & apple — 6
Roast potatoes, rosemary salt — 7
Maple & mustard glazed garden roots — 6
Winter leafy garden salad, house dressing — 5