

# the garden GRILL

## barbecue feasting dome

Bread, hummus & Perello olives on arrival

## to begin

Grilled Newlyn Bay prawns based in garlic & lemon  
Wookey Hole cheese fritters, jalapeno & fennel jam  
Garden vegetable crudites, spiced hummus  
Garden-grown padron peppers, smoked sea salt  
Polytunnel tomato gazpacho shot

## the main event

Mixed grill cooked on the Asado  
Aged Somerset sirloin and sauce bearnaise, Wiltshire lamb chop with mint pesto, lemon and rosemary marinated chicken skewers, Wiltshire sausage and onion chutney  
Accompanied by:  
Asado grilled seasonal garden vegetables, foil roasted new potatoes, quinoa fattoush

## to finish

Spit roasted pineapple  
Maple rum caramel, crème fraîche

Three-courses 75 per person  
Includes a botanical cocktail  
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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%