

the garden GRILL

sunday menu

grazing & snacks

- Toasted Taylors of Bruton sourdough
Hummus, aged balsamic
- Perello Gordal olives
- The Real Cure Dorset charcuterie
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante
- Pickled garden vegetables 🌱
- Wookey Hole cheesy fritters 🌱
Smoked polytunnel tomato ketchup

starters

- Twice baked Rosary goats cheese souffle 🌱
Garden beetroot & quince chutney
- Chicken liver parfait 🌱
House chutney, toasted sourdough
- Chicory, pear & apple salad 🌱
Yarlington blue cheese, sticky fig dressing, savoury granola
- Pastrami cured Scottish salmon 🌱
Fennel salad, quails egg
- Seared South-West coast scallops 🌱
Witlof & apple salad, café de Paris butter

no-dig kitchen garden

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

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grill

- 8oz Sirloin steak 30
- 5 8oz Wiltshire lamb rump 29
- 5 All accompanied by grilled cherry tomatoes, thyme roasted portobello mushrooms & a choice of the below sauce
- 7 Peppercorn
Red wine jus
Yarlington blue cheese
Garlic & herb butter

roasts

- 5 Roasted loin of Somerset beef 26
- 7 Slow cooked shoulder of Wiltshire lamb 26
- Roasted breast of Creedy Carver chicken 26
- Nut-less nut roast 22
- 10 All accompanied by seasonal vegetables, Yorkshire pudding & red wine jus
- 12 Sunday sharing board for two 70
Slow cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken
- 12 Seasonal vegetables, Yorkshire pudding, cauliflower cheese, red wine jus

mains

- 14 Exmoor venison faggot 🌱 24
- 16 Smoked potato puree, cavolo nero, celeriac, pickled brambles
- Madras roasted squash 🌱 20
Westcombe ricotta, cauliflower bhaji, pickled carrot, curry emulsion

sides

- Koffman's fat chips 6
- Skinny fries 6
- Add truffle & parmesan 1
- Garden salad, house dressing 🌱 5
- Creamed "January King" cabbage 🌱 6
- Charred tenderstem broccoli, Glastonbury Twanger cheesy leeks 🌱 6
- Creamy mash, chives 🌱 6
- Cauliflower cheese 6

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%

