

the garden GRILL

al a carte

grazing

Bread & hummus *(g, ss, su)*
Campaiou, focaccia, hummus, sourdough

Perello Gordal olives

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

starters

Twice baked Godminster cheddar souffle *(g, e, d, mu, su)*
Onion marmalade, crispy onions

Plancha seared West coast scallops *(f, d, mo, mu)*
Apple & fennel salad, café de Paris butter

Chicken liver parfait *(g, e, d, ce, mu, su)*
Ale chutney, toasted sourdough

Lamb riblets *(ce, c, f, m)*
Coriander, black pepper & lemon dressing, garden rocket

Cricket St. Thomas camembert *(g, d)*
Honey, grapes, local bread selection

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 *(g)* symbol

main event

Plancha grilled stonebass *(c, f, d, su)* 26
Braised fennel, pernod veloute, saffron potatoes

Short rib of Somerset beef croquette *(ce, g, e, m, su)* 28
Celeriac cacio pepe, black garlic jus

Early spring vegetable fregola risotto *(ce, g, d, mu, so, su)* 20
Westcomb ricotta

Creedy Carver "poche roti" chicken breast *(ce, d, su)* 24
Cheesy crispy polenta, grilled tenderstem broccoli

grill

Mature "PGI" Somerset beef

8oz sirloin steak *(d)* 29

8oz fillet steak *(d)* 36

8oz Wiltshire lamb rump *(d)* 28

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

Peppercorn *(ce, d, su)*
Red wine jus *(ce, su)*
Yarlington blue cheese *(ce, d, su)*
Garlic & herb butter *(d)*

sides

Koffman's fat chips *(g)* 6

Skinny fries *(g)* 6

Add truffle & parmesan *(d)* 1

Creamy mash *(d)* 6

Honey glazed heritage carrots *(f)* 6

Tenderstem broccoli, garlic & lemon butter *(d)* 7

desserts

Black Forest crème brulee *(g, d, e, su)* 12
Kirsch soaked cherries, chocolate soil, crème Chantilly

A tasting of local cheeses *(ce, g, d, ss, su, mu)* 15
Ale chutney, artisan biscuits, grapes, celery

Sticky fig pudding *(g, d, e, su)* 10
Marsala caramel, clotted cream ice cream

Mascarpone mousse *(d, e, su, so)* 12
Ginger wine poached blackberries, roasted white
chocolate

Trio of ice cream & sorbets *(d, e, so)* 7
Ask server for today's selection

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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%

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide