

the garden GRILL

grazing

Bread & hummus (ve) <i>(g, ss, su)</i> Campaillou, focaccia, sourdough, hummus	7
Crispy Somerset brie <i>(ce, g, e, d, mu, su)</i> Cranberry relish	7
Perello “Picante” Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Cricket St. Thomas camembert <i>(g, d)</i> Honey, grapes, local bread selection	18

sea

Pastrami cured Scottish salmon (sp) <i>(ce, f, d, mu, su)</i> 🌱 Garden cabbage sauerkraut, herb crème fraîche	14
Plancha seared West coast scallops (sp) <i>(d, m, mu, su)</i> 🌱 Apple & fennel salad, café de Paris butter	16
Confit chalkstream trout 🌱 <i>(ce, f, d, su)</i> Horseradish emulsion, grilled tenderstem, watercress	27
Pan roasted seabass 🌱 <i>(c, f, d, mo, mu, su)</i> Crayfish bisque, wilted garden greens	28

soil

Chicory & pear salad (ve+) <i>(g, d, mu, su)</i> 🌱 Yarlington blue cheese, sticky figs, honey dressing, pumpkin seed granola	10/16
Gratin of Winter mushrooms (v) 🌱 <i>(ce, g, d, su)</i> Butternut squash, grilled leeks	20
Nutless nut roast 🌱 <i>(ce, g, d, su)</i> Seasonal garden vegetables, roasties, veggie gravy	22
Lentil & chickpea dahl (ve) <i>(ce, su)</i> Maple roasted sweet potato, coconut yogurt	19

land

Twice-baked Godminster Cheddar souffle (sp) <i>(g, e, d, mu, su)</i> Onion marmalade, crispy onions	12
Chicken liver & brandy pate (sp) <i>(ce, g, e, d, mu, so, su)</i> Ale chutney, toasted brioche	13
Slow cooked daube of Wiltshire beef <i>(ce, d, su)</i> Pomme puree, Bourguignon garnish	26
Creedy Carver chicken breast <i>(g, d, ce, su)</i> Crispy polenta, cavolo nero, sun-blushed tomatoes, black olive	24
Braised collar of Wiltshire pork <i>(ce, d, su)</i> Parsnip puree, quince jus, apple	26

fire

Mature “PGI” Somerset beef

8oz sirloin steak <i>(d)</i>	29
8oz fillet steak <i>(d)</i>	36
8oz Wiltshire lamb rump <i>(d)</i>	28
Cote de Boeuf <i>(d)</i> <i>(only available friday & saturday)</i>	90

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

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

sides

Koffman's fat chips <i>(g)</i>	6
Skinny fries <i>(g)</i>	6
Add truffle & Parmesan <i>(d)</i>	1
Honey glazed roots 🌱 <i>(d)</i>	7
Shredded carbonara style garden sprouts 🌱 <i>(ce, d, su)</i>	7
Cider braised red cabbage 🌱 <i>(su)</i>	6
Creamy mash, garden syboes, butter 🌱 <i>(d)</i>	6

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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(v) vegetarian, (ve) vegan, (ve+) can be made vegan , (SP) small plate

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%

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