

# the garden GRILL

## grazing

Bread & hummus (ve)	7
Campaillou, focaccia, hummus, sourdough	
Summer vegetable crudités 🥕	7
Whipped Ashlynn goat's cheese	
Perello Gordal olives (ve)	5
The Real Cure Dorset charcuterie	7
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	
Poached Newlyn Bay prawns (3)	7
Cocktail sauce, lemon, baby gem	

## sea

Pastrami cured Chalkstream trout (sp)	14
Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing	
Souffle Arnold Bennett (sp)	16
Twice-baked Godminster Cheddar souffle, peat smoked haddock, garden spinach, chives	
Pan roasted Cornish seabass 🥕	28
Braised Florence fennel, peperonata sauce, basil oil	
Plancha grilled Red Snapper	28
Dorset chorizo & potato stew, basil oil	

## soil

Chicory, orange & pear salad (ve+)	10/16
Yarlington blue cheese , pomegranate molasses dressing	
Fregola risotto (v) 🥕	20
Sauteed summer mushrooms, braised leek, truffle & parmesan dressing	
Lentil & chickpea dahl (ve+)	20
Tamarind sweet potato, cauliflower bhaji, coconut yogurt dressing	
Aubergine parmigiana (v) 🥕	20
Heirloom tomatoes, Westcomb ricotta, garden basil	

## land

Cricket St. Thomas camembert (v) (sp)	18
Honey, grapes, local bread selection	
Chicken liver & brandy parfait (sp) 🥕	13
Ale chutney, garden pickles, toasted sourdough	
Slow cooked shoulder of Wiltshire lamb 🥕	27
Pomme puree, garden cabbage, braised carrots, baby onion jus	
Creedy carver chicken breast 🥕	26
Crispy polenta, cavelo nero, sun blushed tomatoes, black olive jus	

## fire

Mature "PGI" Somerset beef	
8oz sirloin steak	29
8oz fillet steak	36
8oz Wiltshire lamb rump	27
Single loin Wiltshire pork chop	26

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

Peppercorn  
Yarlington blue cheese & chive  
Red wine jus  
Garlic & herb butter

## sides

Koffman's fat chips, (ve+)	6
Skinny fries (ve+)	6
Add truffle & Parmesan	1
Polytunnel heirloom tomatoes, garden rocket, pesto dressing (ve+) 🥕	6
Roasted garden beets, tangy cabernet sauvignon vinegar dressing,	7
marinated Whitelake feta (v) 🥕	
Grilled garden courgettes, herby lemon & chilli oil (ve) 🥕	7
Sprouting broccoli & dwarf beans, smoked paprika, aioli (ve+) 🥕	7
Salt-baked Charlotte potatoes, crème fraiche & chives 🥕	7

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.

Follow us on socials @bishopstrowhotel

(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%