

the garden GRILL

Sunday feasting dome

Bread, hummus & Perello olives

to begin

Spring vegetable crudités, whipped goats curd

Real Cure Dorset charcuterie

Grilled Somerset halloumi, honey & thyme

Poached Newlyn Bay prawns

the main event

Sunday roast sharing board

Slow-cooked shoulder of Wiltshire lamb, ember roasted loin of

Somerset beef, roasted breast of Creedy Carver chicken

Accompanied by Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal garden vegetables, red wine jus

to finish

Jersey milk seasonal soft serve sundaes

Three-courses 65 per person

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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%