

the garden GRILL

ksara dinner

Chef's selection of garden canapes on arrival

Gris de Gris, Chateau Ksara

to start

Wiltshire Downs red legged partridge
Garden beetroot salsa, apple & endive salad

Chardonnay Cuvee du Pape, Chateau Ksara

to follow

Pastrami cured Chalkstream trout
Garden cabbage sauerkraut, pickled chard, herb crème fraiche

Blanc de l'Observatoire, Chateau Ksara

main event

Exmoor venison wellington
Pomme puree, red wine reduction garden vegetables

Chateau Ksara Rouge, Chateau Ksara 2019

to finish

A tasting of local cheeses
Yarlington blue & honey glazed figs
Wookey Hole cave aged cheddar, onion marmalade

Chateau Ksara Rouge, Chateau Ksara 2010

85pp

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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%