

# the garden GRILL

## afternoon tea

### sweet treats

Choux pastry éclair, malt cream & honeycomb  
Pear trifle with feuilletine crunch  
Orange & white chocolate polenta cake  
Mini chocolate & griottine cherry tartlet

### savouries

Coronation chicken & baby spinach leaf bap  
Scotch quail egg  
Mini brioche roll filled with crayfish in lemon mayo  
Somerset Brie & onion relish baguette

### scones

Plain  
Traditional Bath bun  
Served with Dorset clotted cream & strawberry conserve

Full afternoon tea 34 per person  
Add a glass of Taittinger Champagne for 18

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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%

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## hot drinks

### canton loose-leaf tea

English Breakfast  
Decaf Tea  
Earl Grey  
Assam  
Darjeeling  
Chai  
Green Tea  
Peppermint  
Chamomile  
Red Berry  
Lemon & Ginger  
Rooibos

### organic dusty ape coffee

Cafetière  
Decaf Coffee  
Latte  
Cappuccino  
Flat White  
Americano  
Double Espresso  
Single Espresso  
Single Macchiato  
Double Macchiato