

the garden GRILL

father's day menu

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	7
Perello Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7

small plates

Pastrami-cured Chalkstream trout Red cabbage sauerkraut	14
Souffle Arnold Bennet Twice-baked Godminster soufflé, peat-smoked haddock, garden spinach, chives	16
Poached Newlyn Bay prawns Cocktail sauce, lemon, baby gem	7
Chicken liver parfait Ale chutney, garden cured pickles, toasted sourdough	12
Yarlington blue cheese salad Raddichio, chicory, orange, pomegranate molasses dressing	10/16

mains

Ember-roasted loin of Somerset beef Seasonal garden vegetables, roasties, Yorkshire pudding, red wine jus	26
Sunday sharing board for two Slow-cooked shoulder of Wiltshire lamb, ember-roasted loin of Somerset beef, roasted breast of Creedy Carver chicken Seasonal vegetables, Yorkshire pudding, red wine jus	70
Plancha-grilled red snapper Muhammara sauce, confit new potatoes, garden courgettes	26
Lentil & chickpea dahl Tamarind roasted sweet potato, cauliflower bhaji, coconut yoghurt dressing	20
Slow-cooked shoulder of Wiltshire lamb Pomme puree, garden cabbage, braised carrots, baby onion jus	27

sides

Koffman's fat chips (g)	6
Skinny fries (g)	6
Add truffle & parmesan (g, su)	1
Polytunnel heirloom tomatoes, garden rocket, pesto dressing	6
Glastonbury Twanger cauliflower cheese	7
Sprouting broccoli & dwarf beans, smoked paprika, aioli	7
Extra Yorkshire pudding (d, e, g)	1

dessert

Jersey milk seasonal soft serve sundae	12
Selection of West Country cheeses Artisan wafers, biscuits, chutney & grapes	15
Summer strawberries & cream Eton mess Chantilly cream, meringue, shortbread, strawberry compote	10
Billionaire chocolate éclair Choux pastry, crème Chantilly, milk chocolate mousse, ganache salted caramel sauce, honeycomb, roasted white chocolate gold leaf	11
Passionfruit crème brulee Mango sorbet, toasted coconut	10

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%