

# the garden GRILL

## afternoon tea

### savouries

Severn & Wye smoked salmon, cream cheese & cucumber in brioche roll (*g, e, f, d*)

Caramelised onion sausage roll (*g, mu, ss*)

Roast beef Yorkshire pudding, horseradish crème fraîche (*e, g, d, su*)

Brie & cranberry baguette (*d, g, su*)

### sweet treats

Apple & pear strudel (*g, e, d, su*)

Mirror glazed chocolate & blackberry mousse (*g, e, d, so*)

Local honey & bee pollen madeleine (*g, d, e*)

Lemon meringue tart (*g, d, e*)

### scones

Plain (*g, d, so, su*)

Fruit (*g, d, so, su*)

Served with Dorset clotted cream & strawberry jam

Full afternoon tea 38 per person

*Add a glass of Taittinger Champagne for 18*

*Or our Kaleidoscope gin & tonic from 11.50*

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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%

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide

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## hot drinks

### Tregothnan loose-leaf tea

From the serene Cornish countryside, and grown within a unique microclimate, Tregothnan brings the art of Britain's first home-grown tea.

#### black tea

English Breakfast  
Decaf Tea  
Assam  
Darjeeling

#### flavoured black tea

Earl Grey

#### green Tea

Long Jing (Dragon Well)

#### herbal Infusions

Peppermint  
Chamomile  
Red Berry  
Lemon & Ginger  
Rooibos (Redbush)  
Darren's fresh mint tea

or enjoy our range of Hilpertons Dusty Ape coffee