

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	6
Wookey Hole Cheddar cheese fritters Jalapeno & fennel jam	6
Garden grown padron peppers Smoked salt	5
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
Cricket St Thomas baked Camembert to share (v) Garlic, rosemary, ciabatta, chutney	17

sea

Scottish salmon pastrami (sp) Garden cabbage sauerkraut, herb crème fraiche	12
Monkfish cheek scampi (sp) Shoe string fries, sauce tartare	14
Pan roasted fillet of Cornish hake Braised baby gem & peas, crispy potatoes	25
Grilled Chalke Stream trout fillet Confit new season potatoes, tenderstem, watercress cream	26

soil

Chicory & pear salad (v+) Yarlington blue cheese, pecan crumb, honey & fig dressing	9/14
Grilled English asparagus (sp) Crispy hens egg, garden rocket, bearnaise	16
Fregola risotto Garden spring vegetables, Westcombe ricotta, salsa verde	18
Butter roasted artichokes Muhammara sauce, cavolo nero, beer pickled onions, puffed quinoa	16

land

Twice-baked Godminster cheddar soufflé (v,sp) Red pesto, toasted pine nuts	12
Chicken liver parfait (sp) Fig & plum chutney, garden pickles, toasted sourdough	10
Pan roasted Creedy Carver chicken breast Crispy potato terrine, truffle jus	24
Slow cooked shoulder of Wiltshire lamb Pomme puree, butter braised hispi cabbage, baby onion and thyme jus	26
Barbury duck breast Charred pak choi, pickled carrot, spiced plum jus	28

fire

Mature "PGI" Somerset beef

8oz sirloin steak	29
8oz fillet steak	35
Three bone Wiltshire lamb rack	32
Classic mixed grill to share Single loin lamb chops, 8oz Somerset sirloin, Wiltshire sausage ring, lemon & rosemary chicken skewers	70

All accompanied by grilled cherry tomatoes thyme roasted portobello mushroom & a choice of the below sauce.

Peppercorn
Bearnaise
Wiltshire truffle jus
Garlic & herb butter

sides

Koffman's fat chips, (v+)	6
Skinny fries (v+)	6
Add truffle & Parmesan	1
Spring salad of radish, cucumber & fennel, hazelnut dressing	5
Cauliflower & Barber vintage cheddar gratin	6
Cumin roasted carrots, tahini dressing	6
Creamy mash	6
Tenderstem broccoli, aioli, chilli oil	6

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(v) vegetarian, (ve) vegan, (v+) 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%