

the garden GRILL

summer hideaway

Bread, hummus & Perello olives

to begin

Spring vegetable crudités, whipped goats curd
Real Cure Dorset charcuterie
Grilled Somerset halloumi, honey & thyme
Poached Newlyn Bay prawns

the main event

Slow-cooked short rib of Somerset beef, homemade barbeque glaze

Accompanied with:

Chipotle corn ribs
Red cabbage slaw
Roasted sweet potato
Garlic garden greens

to finish

Hot chocolate brownie
Caramel sauce, honeycomb, crème Chantilly

75pp

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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%