

the garden GRILL

dessert

Banoffee split	12
Jersey milk soft serve ice cream, caramel & chocolate sauce, marshmallows, roasted white chocolate crumb	
Vidal Golden Dragon Chinese ice wine	14
Caramelised rice pudding	10
Bramley apple & pear compote, blackcurrant sorbet sauternes, le fleur d'or	9
Chocolate fondant	12
Irish coffee cream, honeycomb recioto della valpolicella, angelorum, masi	15
Mascarpone mouse	10
Honey roasted plums, candied oats	
West Country cheese selection (ce, g, d, su)	15
Garden chutney, grapes, celery, crackers & wafers l'oyr tawny port, ferreira	13

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

Follow us on socials @bishopstrowhotel

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%