

the garden GRILL

harvest dinner

Selection of garden canapes & nibbles on arrival

to start

Crudit  plant pot with courgette bread

to follow

Line caught Cornish seabass

Pepperonata, caramelised fennel, spiced green sauce

main event

Ember roasted loin of Somerset beef

Braised baby gem, yellow dwarf beans, bearnaise sauce

Served with family service of garden accompaniments

Roasted heritage carrots, grilled courgettes, wilted chard & roasted beets

to finish

Rumbaba

Verbena cream, 'Autumn Bliss' raspberries

three-courses 70pp

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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%