

the garden GRILL

the garden grill gathering

Garden spritz cocktail on arrival

snacks to begin

Taylor's of Bruton treacle & rye bread, whipped garlic butter
Garden radishes, hummus, pickled shallots
Wiltshire lamb riblets, black pepper & coriander dressing

to start

Hay-smoked Chalk Stream trout
Compressed cucumbers, grilled English asparagus, dill & buttermilk dressing

main event

Ember roasted loin of Somerset beef
Ash-baked sun-chokes, grilled spring cabbage, hickory smoked onion ketchup

to finish

English strawberry, garden rhubarb and yoghurt popsicle
Roasted white chocolate and pistachio crunch

55 per person

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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%