

# the garden GRILL

## dining dome

Bread, hummus & Perello olives on arrival

## to begin

Slow cooked Wiltshire lamb shoulder tacos, red cabbage slaw

Real Cure Dorset charcuterie

Grilled Somerset halloumi, honey & thyme

Prawn & avocado bites

## the main event

Pot roasted crown of Creedy Carver chicken with shallot & rosemary jus

Accompanied by a selection of vegetables from our kitchen garden

Crispy potato terrine

Garlic spring onions

Roasted garden roots

Cauliflower & Barbers vintage cheddar gratin

## to finish

Lemon meringue mess

Homemade lemon curd, meringue shards, shortbread crumb & raspberry jelly

Three-courses 70 per person

Includes a botanical cocktail

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%