

the garden GRILL

restaurant & terrace lunch menu

grazing

Bread & hummus
Campaillou, focaccia, sourdough

Perello Gordal olives

The Real Cure Dorset charcuterie
Hartgrove coppa ham, Purbeck cider & pink
peppercorn salami, wild venison pepperoni,
Dorset chorizo picante

Garden carrot, cucumber & radish crudites ✂
Herb labneh

light bites & sharing

Classic chicken & bacon club sandwich ✂
Baby gem, sliced tomatoes, mayonnaise

Focaccia & sweet potato falafel sandwich ✂
Hummus, rocket, garden beetroot

Glastonbury twanger cheddar & onion marmalade sandwich

served on white or malted bloomer bread
accompanied by fries or garden salad

Cricket St Thomas camembert
Honey, grapes & figs, served with local breads

Smoked, cured & poached seafood platter
Severn & Wye smoked salmon, hot smoked Chalkstream trout,
pastrami cured Scottish salmon, poached prawns, Cromer crab
& crayfish, cocktail sauce, baby gem lettuce & lemon

West country ploughman's ✂
Wiltshire cured ham, Dorset charcuterie, local cheeses, house
chutney, garden pickles & local breads

small plates

Poly-tunnel tomato carpaccio ✂
Stracciatella, chardonnay vinegar dressing

Chicken liver parfait ✂
House chutney, toasted sourdough

Chicory & pear salad ✂
Yarlington blue cheese, sticky fig dressing, savoury granola



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grill

Mature "PGI" Somerset beef

8oz sirloin steak 30

8oz fillet steak 37

8oz Wiltshire lamb rump 29

20oz Ribeye steak 54

All accompanied by grilled cherry tomatoes, thyme roasted
portobello mushrooms & a choice of the below sauce

Peppercorn
Red wine jus
Yarlington blue cheese
Garlic & herb butter

classics

Corn-fed British chicken Schnitzel ✂ 24
Garden cabbage slaw, mint

7 Hot smoked Chalkstream trout linguine ✂ 22
Garden spinach & cherry tomatoes

5 Battered hake 22
7 Koffman's chips, mushy peas, sauce tartar

Classic cheeseburger 21
Toasted pretzel bun & skinny fries

7 Add bacon 1
Extra beef patty 6

Roasted summer garden vegetable fregola risotto ✂ 20
Red pesto

hearty salads

18 Leafy garden salad ✂ 14
Marinated cucumbers dressed no-dig potatoes,
spring onions, buckwheat with honey & cider vinegar dressing

Roasted summer vegetable salad ✂ 15
Sweet potatoes, giant cous-cous, rocket & red pesto

18 Classic Caesar 16
Parmesan Reggiano, focaccia, croutons, marinated anchovies,
crispy bacon, boiled hens egg baby gem lettuce

42 Add grilled British chicken 6
Add poached tiger prawns (6) 5
Add Grilled Somerset halloumi 4

sides

Koffman's fat chips 6

Skinny fries 6

Add truffle & parmesan 1

10 Garden grown green & dwarf beans, parsley & garlic butter ✂ 6

Grilled garden courgettes, chilli, lemon & rosemary dressing ✂ 7

13 Garden salad, house dressing ✂ 5

Kipfler style crispy potatoes, sour cream & chives ✂ 6

we believe great food starts from the ground up - literally. That's why
our culinary philosophy is deeply rooted in our no-dig kitchen
garden. By nurturing the soil and letting nature do its work, we
cultivate fresh, vibrant produce that shapes every dish we create.
This approach isn't just about growing ingredients; it's about fostering
flavour, sustainability, and a deeper connection to the food we serve.
We've marked everything from the garden with the ✂ symbol

If you have an allergy or dietary requirements please scan the QR code or ask
a member of the team. Please note there is a discretionary service charge of

12.5%