

the garden GRILL

set lunch

to begin

Chicken liver parfait, chutney, garden pickles, toasted sourdough
Isle of Wight heirloom tomatoes, Laverstoke mozzarella,
aged balsamic, olive oil, garden rocket (v)
Prawn & vegetable tempura, coriander slaw, sweet chilli sauce
Soup of the day, campaillou bread, whipped salted butter (v)

the main event

Grilled Chalk Stream trout fillet, sautéed snap peas, chive & tiger prawn
cream
Classic cheeseburger, bacon, smoked cheese, burger sauce, fries
Truffled polenta, purple sprouting broccoli, spinach & chestnut
mushroom ragu (v)
Chargrilled Cajun spiced chicken breast, sticky coconut rice,
garden salad, curry emulsion

dessert

Pavlova, prosecco poached strawberries
Brioche summer pudding, macerated garden berries,
Grand Marnier cream
West Country cheese selection, garden chutney, grapes, celery,
crackers & wafers
Passionfruit posset, macerated pineapple

Two-courses 25

Three-courses 30

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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%