

Small Plates

Bread & olives (ve) Campaillou, focaccia, hummus, Gordal olives olive oil, balsamic	7
Grilled halloumi (v) honey & thyme	6
Pulled pork taco coriander slaw, lime salsa	7
Tiger prawn & veg tempura (v+) sweet chilli sauce	7
Spiced falafel (v+) mint yoghurt	6
Kitchen garden crudités (ve) black olive crumb, hummus	6

Starters

Smoked Barbary duck breast pear, spinach, walnut	11
Twice-baked Godminster cheddar soufflé (v) garden salad	12
Grilled sardine fillets fennel, coriander, sauce vierge	10
Soup of the day (v) Campaillou	8
Kaleidoscope Gin-cured salmon charred cucumber, garden radish, wasabi	12
Chicken Caesar salad Baby Gem, anchovies, parmesan	10 / 16
Bishopstrow Kitchen Garden salad (ve) Seasonally available ingredients from our own Kitchen Garden	9 / 12
Chicken liver parfait bacon jam, pickles, sourdough	10
Baked Somerset Camembert to share (v) garlic, rosemary, chutney, Ciabatta	17



Ukrainian Bread Basket

The purchase of this invisible bread basket will donate
100% of the proceeds to help the people of Ukraine.

3.5

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%

Mains

Spatchcock poussin spring greens, mushroom, spring onion emulsion	25
8oz sirloin steak Koffman's chips, vine tomato peppercorn or béarnaise	30

16oz Chateaubriand to share
Koffman's chips, vine tomato
peppercorn or béarnaise
80

Battered fish & shellfish Koffman's chips, mushy peas, tartar sauce	19
Cornish hake British asparagus, Charlotte potato, pink grapefruit hollandaise	25
Foxy cheese burger bacon, smoked cheese, bish-bash-bosh burger sauce, fries	18
Foxy vegan burger (ve) vegan smoked cheese, bish-bash-bosh burger sauce, fries	17
Wiltshire lamb shoulder Hispi cabbage, mead-braised heirloom carrot, rosemary jus	25
Jerusalem artichoke risotto (v+) sprouting broccoli, curry leaf oil	17

Market fish of the day

Ask for market price

Roasted cauliflower (v+) smoked cheese velouté, red pepper, almond, broccoli	17
Vegetable tagliatelle (v) watercress pesto, cherry tomato	16
Mushroom & leek gratin (v) Glastonbury Twanger, mash, focaccia croutons	18

Sides

Koffman's chips, rosemary salt (v+)	6
Za'atar & honey-glazed heirloom carrots	6
Tenderstem broccoli & rainbow chard, chilli, almonds (ve)	6
Buttered Charlotte potatoes, chive, sea salt (v+)	6
Creamed potato (v)	6
House garden salad (ve)	5
Truffle & parmesan fries (v+)	6

(v) vegetarian (ve) vegan (v+) can be made vegan



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