

the garden GRILL

sunday lunch menu

grazing

Bread & hummus *(g, ss, su)*
Campaillou, focaccia, hummus, sourdough

Perello Gordal olives

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

starters

Twice baked Godminster cheddar souffle
Onion marmalade, crispy onions

Pastrami cured Scottish salmon pastrami
Garden cabbage sauerkraut, herb crème fraiche

Chicken liver parfait
Ale chutney, toasted brioche

Wild Wiltshire rabbit
Smoked Caesar salad

roasts

Roasted loin of Somerset beef *(ce, g, e, d, mu, su)* 26

Slow cooked shoulder of Wilshire lamb 26

Roasted breast of Creedy Carver chicken 24

Nut-less nut roast *(g, ce, e, d, su)* 22

All accompanied by seasonal vegetables, Yorkshire pudding & red wine jus

Sunday sharing board for two *(ce, g, e, d, mu, su)* 70
Slow cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken
Seasonal vegetables, Yorkshire pudding, cauliflower cheese, red wine jus

mains

7 Braised collar of Wiltshire pork 26
Parsnip puree, quince jus, apple

5 Brixham cod 25
Caramelised cauliflower puree, Dorset ndjua, sea purslane

sides

7 Koffman's fat chips *(g)* 6
Skinny fries *(g)* 6
Add truffle & parmesan *(g, su)* 1
Creamy mash 6
12 Cauliflower cheese gratin *(ce, g, d, mu, su)* 7
Tenderstem broccoli, garlic & lemon butter 7
14 Extra Yorkshire pudding *(d, e, g)* 1

desserts

13 Black Forest crème brulee 12
Kirsch soaked cherries, chocolate soil, crème Chantilly

14 A tasting of local cheeses 15
Ale chutney, artisan biscuits, grapes, celery

Sticky fig pudding 10
Marsala caramel, clotted cream ice cream

Mascapone mousse 12
Ginger wine poached blackberries, roasted white chocolate

Trio of ice cream & sorberts 7
Ask server for today's selection

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.

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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%

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide