

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

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.

roasts

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

7 Cauliflower cheese gratin *(ce, g, d, mu, su)* 7
 Tenderstem broccoli, garlic & lemon butter 7
 Extra Yorkshire pudding *(d, e, g)* 1

sides

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

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

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

desserts

10 Sticky fig pudding 10
 Marsala caramel, clotted cream ice cream

12 Mascapone mousse 12
 Ginger wine poached blackberries, roasted white chocolate

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

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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