

# the garden GRILL

## sunday lunch menu

### grazing

Bread & hummus (ve) <i>lg, ss, su</i>	7
Campaillou, focaccia, hummus, sourdough	
Perello Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7

### small plates

Pastrami cured salmon (sp) <i>(ce, f, d, mu, su)</i>	14
Garden cabbage sauerkraut, herb creme fraiche	
Twice-baked Godminster Cheddar souffle (sp) <i>(g, e, d, mu, su)</i>	12
Onion marmalade, crispy onions	
Crispy Somerset brie <i>(ce, e, d, su)</i>	7
Cranberry relish	
Chicken liver & brandy parfait <i>(ce, g, e mu, so, su)</i>	12
Ale chutney, toasted brioche	
Chicory & pear salad (ve+) <i>(g, d, mu, su)</i>	
Yarlington blue cheese, sticky figs, honey dressing, pumpkin seed granola	10/16

### mains

Roasted loin of Somerset beef <i>(ce, g, e, d, mu, su)</i>	26
Seasonal garden vegetables, roasties, Yorkshire pudding, red wine jus	
Sunday sharing board for two <i>(ce, g, e, d, mu, su)</i>	70
Slow cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken	
Seasonal vegetables, Yorkshire pudding, red wine jus	
Chalkstream trout <i>(ce, f, d, su)</i>	27
Horseradish emulsion, grilled tenderstem, watercress	
Nut-less nut roast (v) <i>(g, ce, e, d, su)</i>	22
Seasonal garden vegetables, roasties, Yorkshire pudding, veggie gravy	
Slow cooked shoulder of Wiltshire lamb <i>(ce, g, d, su)</i>	26
Pomme puree, braised garden cabbage, baby onion jus	

### sides

Koffman's fat chips <i>(g)</i>	6
Skinny fries <i>(g)</i>	6
Add truffle & parmesan <i>(g, su)</i>	1
Maple & thyme roasted carrots <i>(d)</i>	7
Cauliflower cheese gratin <i>(ce, g, d, mu, su)</i>	7
Cider braised red cabbage <i>(su)</i>	6
Extra Yorkshire pudding <i>(d, e, g)</i>	1

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

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(v) vegetarian, (ve) vegan, (ve+) can be made vegan, (SP) small plate

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%

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