

the garden GRILL

grazing

Bread & hummus (ve) Campaiillou, focaccia, hummus, sourdough	6
Hello Ewe Somerset Halloumi (v) Bishopstrow Honey & thyme	7
Homecured garden pickles (ve)	4
Perello Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison chorizo, dry aged bresaola	7
Cricket St Thomas baked Camembert to share (v) Garlic, rosemary, ciabatta, chutney	17

sea

Scottish salmon pastrami (sp) Garden cabbage sauerkraut, herb crème fraiche	12
South-West scallops (sp) Chicory, apple, fennel, hazelnut butter	14
Grilled Chalke stream trout fillet Sauteed snap peas, chive & tiger prawn cream	26
Za'atar spiced whole baked seabass Shaved garden fennel, sauce vierge	28

soil

Chicory & fig salad (v+) Yarlington blue cheese , pecan crumb, honey dressing	9/14
Grilled artichoke hearts (v+,sp) Romesco sauce, aioli	12
Roasted aubergine & green lentil dahl (v+) Coconut & mint dressing, cauliflower bhaji	18
Crispy truffled polenta (v) Purple sprouting broccoli, spinach & chestnut mushroom ragu	18

land

Twice-baked Godminster cheddar soufflé (v,sp) Garden beetroot chutney	12
Wiltshire lamb riblets (sp) Coriander, black pepper & lemon dressing	10
Chicken liver parfait (sp) Chutney, garden pickles, toasted sourdough	10
Slow cooked short rib of beef Sticky BBQ glaze, charred corn, kohlrabi, pomegranate slaw	26
Creedy Carver duck breast Roasted heritage carrots, spiced orange and Pernod jus	28

fire

Mature "PGI" Somerset beef

8oz sirloin steak	34
8oz fillet steak	39
Wiltshire lamb rump	32
Wiltshire pork rib chop	28
All accompanied by Koffman's fat chips, grilled cherry tomatoes, thyme roasted portobello mushroom and a choice of the below sauce.	
Peppercorn Sauce Vierge Wiltshire truffle jus Garlic & herb butter	

sides

Koffman's fat chips, (v+)	6
Skinny fries (v+)	6
Add truffle & Parmesan	1
Polytunnel tomatoes & garden rocket, pesto dressing	5
Butter braised hispi cabbage, crispy onions	6
Grilled garden courgettes with lemon, chilli & rosemary oil	6
Baby gem hearts, Caesar dressing, shaved parmesan	6
Creamy mash, garden syboes	6
Yellow dwarf & runner beans, chard, almond parsley butter	6

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(v) vegetarian, (ve) vegan, (v+) 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%