

the garden GRILL

summer dining dome

Bread, hummus & Perello olives

to begin

Spring vegetable crudités, whipped goats curd

Real Cure Dorset charcuterie

Grilled Somerset halloumi, honey & thyme

Poached Newlyn Bay prawns

the main event

Slow-cooked short rib of Somerset beef, homemade barbeque glaze

Accompanied with:

Chipotle corn ribs

Red cabbage slaw

Roasted sweet potato

Garlic garden greens

to finish

Jersey milk seasonal soft serve sundaes

Three-courses 75 per person

Includes a Summer cocktail

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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%