

# the forest HIDEAWAY

## starter

For the table to share a Wiltshire & Somerset grazing board  
Hartgrove coppa ham, wild venison chorizo, dry aged bresaola,  
cured wiltshire ham, garden vegetable crudites, marinated  
olives, whipped goats cheese, figs, Bath brie with Bishopstrow  
honey, selection of breads, dips & accompaniments

## main

A feast for the table, a maximum choice of two of the below mains  
Lightly spice cajun chicken cooked in a peperonata sauce  
Slow-cooked shoulder of Wiltshire Lamb, roasted onion & thyme jus  
Grilled salmon & sea bass with fennel, leek & white wine  
Feather blade of Somerset beef braised in red wine  
Vegetarian nut roast, with vegetable gravy (available upon request)  
Accompanied by:  
Butter braised hispi cabbage  
Mead glazed garden carrots  
Thyme-roasted new potatoes

## dessert

For the table  
Dorset apple cake, custard  
or  
Chocolate nemesis, honeycomb cream

One main course for £45  
A choice of two main courses for £49  
Tea and coffee (£4.50 supplement per person)

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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%