

the garden GRILL

sunday lunch

to start

Soup of the day, campaillou bread	7
Chicken liver parfait, home-cured garden vegetables, onion chutney, toasted sourdough	8
Classic prawn cocktail, baby gem lettuce, Marie Rose sauce, lemon	8
Chicory & fig salad, Yarlington blue cheese, pecan crumb, honey dressing	8

the main event

Roasted sirloin of Somerset beef	25
Slow roasted Wiltshire lamb shoulder	24
Nut Roast	18
All served with seasonal garden vegetables, roasted potatoes, thyme jus, Yorkshire pudding	
Grilled Chalke Stream trout, Sautéed snap peas, chive and prawn cream	24

dessert

Passionfruit posset, macerated pineapple	8
Strawberry pavlova, Prosecco poached strawberries	8
Brioche summer pudding, macerated garden berries, Grand Marnier cream	8
West Country cheese selection, chutney, crackers, celery	10

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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%