

the garden GRILL

a la carte

grazing

Sourdough pizzeta bread Honey fermented garden garlic butter	8
Perello Gordal olives	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Wookey Hole cheese fritters ✂ Smoked polytunnel tomato ketchup	7
Pickled garden vegetables ✂	5

starters & small plates

Twice baked Rosary goats cheese souffle ✂ Garden beetroot & quince chutney	13
Seared South-West coast scallops ✂ Witlof & apple salad, café de Paris butter	16
Chicken liver parfait House chutney, toasted sourdough	13
Pastrami cured Scottish salmon ✂ Fennel salad, quails egg	14
Chicory & pear salad ✂ Yarlington blue cheese, sticky fig dressing, savoury granola	12

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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If you have an allergy or dietary requirements please scan the QR code or ask a member of the team. Please note there is a discretionary service charge of

12.5%



grill & plancha

Mature "PGI" Somerset beef

8oz sirloin steak	30
8oz fillet steak	37
8oz Wiltshire lamb rump	29
20oz Ribeye steak	64
All accompanied by grilled cherry tomatoes, thyme roasted portobello mushrooms & a choice of the below sauce	

Peppercorn
Red wine jus
Yarlington blue cheese
Garlic & herb butter

mains

Exmore venison faggot ✂ Smoked potato puree, cavolo nero, celariac, pickled brambles	24
British corn-fed chicken Kyiv ✂ Black garlic & parsley butter, creamy mash potatoes	26
Braised Wiltshire lamb shoulder ✂ Jerusalem artichokes pureed, butter roasted & crisps, rose jus	27
Wild mushroom pithivier ✂ Lentil ragu, garden greens	22
Madras roasted squash ✂ Wescombe ricotta, cauliflower bhaji, pickled carrot	20
Whole grilled Newlyn bay plaice ✂ Samphire, preserved lemon & caper butter	30
Chalkstream trout ✂ Grilled tenderstem, fermented Florence fennel kimchi, miso butter sauce	24

sides

Koffman's fat chips	6
Skinny fries	6
Add truffle & parmesan	1
Creamed "January king" cabbage ✂	6
Charred tenderstem broccoli, Glastonbury Twanger cheey leeks ✂	7
Creamy mash potato with chives ✂	6
Baked garden beets, pomegranate molasses, yogurt dressing ✂	6