

the garden GRILL

grazing

Bread & hummus (ve) Campaillou, focaccia, hummus, sourdough	7
Spring vegetable crudités Whipped Ashlynn goat's cheese	7
Perello Gordal olives (ve)	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Baked Cricket St. Thomas camembert Honey, grapes & bread	18

sea

Pastrami cured Scottish salmon (sp) Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing	14
South-west coast Scallops (sp) Witlof, apple & fennel salad, brown butter & hazelnut dressing	16
Pan roasted Cornish hake Braised baby gem, peas à la Française	26
Whole grilled seabass Dorset chorizo & potato stew, basil oil	28

soil

Chicory, fig & pear salad (ve+) Yarlington blue cheese , pecan crumb, honey dressing	10/16
Miso braised spring leeks (v) White beans, tobacco onions	20
Lentil & chickpea dahl (ve+) Sweet potato, cauliflower bhaji, coconut yogurt dressing	20
Hand-made Tagliatelle pasta (v) Wye valley asparagus, garden spinach, lemon, Pecorino cheese	22

land

Twice-baked Godminster cheddar soufflé (v) (sp) Garden beetroot chutney	14
Chicken liver & brandy parfait (sp) Ale chutney, garden pickles, toasted sourdough	13
Slow cooked shoulder of Wiltshire lamb Crushed new potatoes, sun blushed tomatoes & olive jus, gremolata	27
Creedy carver duck breast Glazed salsify, garden tenderstem, spiced jus	26

fire

Mature "PGI" Somerset beef 8oz sirloin steak	29
8oz fillet steak	36
Wiltshire lamb rump	27
All accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom & a choice of the below sauce.	
Peppercorn Yarlington blue cheese & chive Wiltshire truffle jus Garlic & herb butter	

sides

Koffman's fat chips, (ve+)	6
Skinny fries (ve+)	6
Add truffle & Parmesan	1
Kitchen garden salad, house dressing (ve+)	6
Steamed new season potatoes, garden herb dressing (v)	7
Roasted heritage carrots, Whitelake feta, lemon & chilli	7
Purple sprouting broccoli, spring onion butter (ve+)	7

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.

Follow us on socials @bishopstrowhotel

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