

# the garden GRILL

## spring 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

Sunday roast sharing board

Slow-cooked shoulder of Wiltshire lamb, roasted loin of Somerset beef, roasted breast of Creedy Carver chicken

Accompanied by Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal garden vegetables, red wine jus

## to finish

Rhubarb doughnuts

Three-courses 75 per person

Includes a Spring 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%