

the garden GRILL

dining dome

Bread, hummus & Perello olives on arrival

to begin

Padron peppers, smoked sea salt

Real Cure Dorset charcuterie

Grilled Somerset halloumi, honey & thyme

Prawn & avocado bites

the main event

Pot roasted crown of Creedy Carver chicken with shallot & rosemary jus

Accompanied by a selection of vegetables from our kitchen garden

Crispy potato terrine

Garlic spring onions

Roasted garden roots

Cauliflower & Barbers vintage cheddar gratin

to finish

Lemon meringue mess

Homemade lemon curd, meringue shards, shortbread crumb & raspberry jelly

Three-courses 70 per person

Includes a botanical 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%