

the forest HIDEAWAY

starter

For the table to share a Wiltshire & Somerset grazing board
Hartgrove coppa ham, wild venison chorizo, dry aged bresaola,
cured wiltshire ham, garden vegetable crudites, marinated
olives, whipped goats cheese, figs, Bath brie with Bishopstrow
honey, selection of breads, dips & accompaniments

main

A feast for the table, a maximum choice of two of the below mains
Lightly spice cajun chicken cooked in a peperonata sauce
Slow-cooked shoulder of Wiltshire Lamb, roasted onion & thyme jus
Grilled salmon & sea bass with fennel, leek & white wine
Feather blade of Somerset beef braised in red wine
Accompanied by:
Butter braised hispi cabbage
Mead glazed garden carrots
Thyme-roasted new potatoes

dessert

For the table

Dorset apple cake, custard

or

Chocolate nemesis, honeycomb cream

One main course for £45

A choice of two main courses for £49

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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%