

the garden GRILL

dessert

Hot chocolate fondant pudding	12
Malt cream, honeycomb crumb	
Recioto della Valpolicella, Angelorum, Masi	15
Lemon meringue mess	10
Homemade lemon curd, crème Chantilly, meringue shards, shortbread crumb, raspberry jelly	
Sauternes, Le Fleur d'Or	9
Honey tart	10
Clotted cream ice cream, white chocolate, bee pollen	
Rhubarb & apple crumble	12
Stem ginger ice cream	
Affogato, Dusty Ape coffee, biscotti, vanilla ice cream	6
Add a shot of Beckford's caramel rum	8
West Country cheese selection	14
Garden chutney, grapes, celery, crackers & wafers	
10yr Tawny Port, Ferreira	13

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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%