

the garden GRILL

sandwiches

Served on your choice of brown or white bloomer bread with fries or garden salad

Roast chicken with coronation mayonnaise	12
Prawn, crayfish, baby gem, Marie Rose sauce	14
Free range egg & watercress	10

speciality sandwiches

Served between 12-6 with fries or garden salad

Stone baked ciabatta filled with mozzarella red pesto, prosciutto ham & garden rocket	14
Falafel wrap filled with hummus, crunchy rainbow slaw, baby spinach & yogurt dressing	12
Sourdough ploughman's baguette, Wiltshire cured ham, godminster mature cheddar, pickle & baby gem lettuce	16

salads

Burrata salad Polytunnel tomatoes, basil, aged balsamic, extra virgin olive oil	16
Grilled chicken Caesar salad Parmigiano, marinated anchovies, croutons	8/16
Chicory & pear salad Yarlington blue cheese, pecan crumb, honey & fig dressing	7/14

from the grill

Served between 12-2.30

Grilled halloumi with quinoa fattoush	14
Lemon, rosemary & chilli marinated chicken Garden courgettes, rocket & cherry tomato salsa	20
Grilled Chalke Stream trout Confit new season potatoes, tenderstem broccoli, watercress cream	26
8oz Sirloin of Somerset beef Grilled cherry tomatoes, roasted portobello mushroom, peppercorn sauce	29

Served between 12-9

Classic cheese burger Bacon, smoked cheese, fries	18
Battered South Coast haddock Koffman's chips, minted mushy peas, sauce tartar	19

small plates

Garden padron peppers Smoked salt	5
Perollo Gordal olives	5
The Real Cure Dorset charcuterie	7
Cricket St. Thomas baked camembert studded with garlic & rosemary with ciabatta	17

sides

Koffman's fat chips, (v+)	6
Skinny fries (v+)	6
Add truffle & Parmesan	1
Spring salad of radish, cucumber & fennel, hazelnut dressing	5

Follow us on socials @bishopstrowhotel

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

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something sweet

Knickerbocker Glory Generous for one, great for two!	12
Affogato Dusty Ape coffee, biscotti, vanilla ice cream	6
Wiltshire honey tart Clotted cream ice cream, white chocolate & bee pollen	10
West country cheese selection Garden chutney, grapes, celery, crackers & wafers	14

Marshfield's ice creams

Chocolate heaven	4.5
Lemon sorbet	4.5
Plant based vanilla	4.5
Strawberries and clotted cream	4.5

tea

English Breakfast	4.5
Decaf Tea	4.5
Earl Grey	4.5
Assam	4.75
Darjeeling	4.75
Chai	4.75
Green Tea	4.75
Peppermint	4.75
Chamomile	4.75
Red Berry	4.75
Lemon & Ginger	4.75
Rooibos	4.75

coffee

Cafetiere	5
Americano	5
Cappuccino	5
Latte	5
Flat White	5
Mocha	5
Hot Chocolate	5
Single Espresso	4
Double Espresso	5
Macchiato	5

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