



BISHOPSTROW

HOTEL & SPA

Table d'Hote Menu

Available Daily for Lunch or Dinner

Starters

Soup of the Day
Focaccia Croutons

Mackerel, Mackerel, Mackerel
Cucumber, Horseradish Coriander

Homemade Game Terrine
Cornichon, Radish, Fig

Smoked Haddock Risotto
Egg, Chive, Parmesan

Somerset Beef Tartare
Yolk, Capers, Sweet Mustard

Warm Crusted Capricorn Goats Cheese (v)
Hazelnut, Pickled Beets, Balsamic

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Mains

Duck Breast
Celeriac, Pear, Port Sauce

Bavette & Blade of Beef
Mushroom, Leek, Marrow

Roast Partridge
Pomme Anne, Spinach, Blackberry

Wild Bass
Squash, Jerusalem Artichoke, Ginger

Halibut
Parsnip, Bacon, Kale

Butternut Squash and Pumpkin Seed Orzotto (v)
Mixed Cress, Parmesan

Sides

All £4.00

Mixed Vegetables
Honey Glazed Chantenay

Rocket & Pickled Shallot Salad
Carrot Hand Cut Chips

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Desserts

Cheesecake
Chocolate Soil, Sloe Gin, Brownie

*Restaurant Manager Claire's recommended wine pairing:
Digby Fine English Sparkling Wine
£11.00*

Calvados Parfait
Green Apple, Mint

*Hotel Manager Alex's recommended wine pairing:
Bonnezeaux, Chateaux de Fesles
£12.00*

Hot Chocolate Fondant
Salted Caramel Ice Cream

*Head Waiter Catalin's recommended wine pairing:
Neige Premiere Apple Ice Wine
£14.50*

Passionfruit Crème Catalana
Coconut, Lime, Pineapple

*Head Chef Jon's recommended wine pairing:
Taittinger Nocturne Sec
£15.00*

Selection of West Country Cheese and Biscuits
Godminster Cheddar
Somerset Brie
Veil of Camelot Blue
Driftwood Goats Cheese

Quince Paste, Celery, Grapes and Chutney

(Add as an extra course for £7.50)

*Sous Chef Louise's recommended pairing:
Graham's 10-year Old Tawny
£5.50*

Three Course £45.00