



BISHOPSTROW

HOTEL & SPA

SERVED 12PM-9PM

🍴 Enjoy a relaxed three course lunch between 12pm-2pm Monday-Saturday for £23, when choosing from selected dishes 🍴

NIBBLES

Selection of Breads £3

Campaiou, Focaccia

Add Hummus, Pesto or Olive Oil & Balsamic for £1

Pumpkin & Smoked Applewood Arancini £4

Tomato & Chilli Jam

Homemade Vegetable Crisps £3

Misto Olives £3

Sea Salt & Herb Peanuts £2

Pork Belly Bites £4

Apple Compote

STARTERS

Cured Sea Trout £8

Fennel, Radish, Tarragon Aioli

Soup of the Day £6 🍴

Campaiou

Game Terrine £8 🍴

Autumn Chutney, Sourdough, Sage

Halloumi Fries £9

Tzatziki & Sweet Chilli

SALADS

Autumn Kale Salad £9/£13 🍴

Pomegranate, Apple, Goat's Cheese, Walnuts, Fregola

Mackerel Niçoise Salad £9/£13

New Potatoes, Olive, Quail's Egg

Chicken Caesar Salad £16

Baby Gem, Anchovies, Parmesan

MEAT

Ballotine of Pheasant £20

Kale, Parsnip, Black Pudding

Honey Glazed Barbary Duck Breast £21 🍴

Confit Leg, Bok Choi, Butternut & Chilli

Ribeye Steak £25

Forestiere, Watercress, Fat Chips

Add Bearnaise, Hollandaise, Red Wine or Pepper Sauce £2.50

FISH

Thai Mussels £8/£13

Campaiou

Seared Fillet of Sea Bass £19

Flageolet, Butterbeans, Artichoke, Tomato

Whole Lemon Sole £28

Confit Potatoes, Samphire, Beurre Noisette

Bishopstrow House BBQ Pulled Pork Burger £18

Sage & Onion Bun, Raw Slaw, Hickory Mayo, Fries

Bishopstrow House Beef Burger £18

Brioche Bun, Salad, Fries

Add Cheese £1.50

Battered Hake £16 🍴

Fat Chips, Mushy Peas, Tartare Sauce

Enjoy with a Glass of Hattingley Classic Reserve £12

VEGETARIAN

Courgette, Tomato & Mushroom Linguine £15

Provolone, Spinach, Spring Onion

Beetroot & Dill Risotto £8/£13 🍴

Horseradish, Goats Cheese, Watercress

Tomato & Mixed Bean Cassoulet £13

Roasted Roots, Vegan Feta

SIDES

All at £4 each

Dressed Roquette and Parmesan

Green Beans, Mange Tout, Pickled Shallot & Hazelnut

Mixed Leaf Salad

Fat Chips

New Potatoes

French Fries

DESSERTS

Traditional Sunday Roast

Served with Roasted Roots, Tenderstem, Cauliflower Cheese, Roast Potatoes & Gravy

Mushroom Wellington

Served with the above accompaniments

Every Sunday ~ £20

Apple & Mixed Berry Crumble £7 🍴

Vanilla Ice Cream

Hot Chocolate Fondant £9

Café Latte Ice Cream

Iced Blackberry Parfait £8

Lime Curd, Apple Compote

Banoffee Eton Mess £7 🍴

Banana, Toffee, Meringue, Cream

West Country Cheese Selection £9 🍴

Biscuits, Grapes, Celery, Chutney

Please Note: Nuts are often used in our kitchens and allergen information can be provided upon request. Our kitchen team are happy to cater for dietary requirements, please speak to a member of our team who will be happy to assist. Please note that a 10% Service Charge will automatically be added to your bill.



BISHOPSTROW

HOTEL & SPA

Sparkling	125ml		
Taittinger Brut, Champagne N.V.	£13		
Taittinger Brut Rosé, Champagne N.V.	£17		
Hattingley Valley Classic Reserve N.V.	£12		
Prosecco Di Treviso 'Butterfly' N.V.	£7		
White	125ml	250ml	500ml
Pinot Grigio, Italy	£5	£9	£17
Chardonnay Macon Peronne, France	£6	£12	£21
Te Awa Left Field Sauvignon Blanc, NZ	£7	£13	£25
Kleine Zalze Chenin Blanc, South Africa	£7	£13	£25
Rielsling Trocken, Rheinhessen	£7	£13	£25
Red			
Errazuriz Merlot, Curico Valley, Chile	£5	£9	£18
Chateau St Roch, Cotes du Rhone	£5	£9	£18
Paz Malbec, Argentina	£7	£13	£24
Chateau du Barry, Bordeaux	£7	£13	£24
Valpolicella Classico Ripasso, Italy	£7	£13	£24
Rosé			
Crusan Cinsault-Syrah	£5	£9	£17
Cotes de Provence Mirabeau, France	£7	£13	£25
Sierra Cantabria Rioja Rosado	£7	£13	£25

Gin

Tarquin's Cornish Dry	£5
Tarquin's Figgy Pudding	£6
Tarquin's Blackberry	£6
Pothecary	£6
Pothecary Sicilian	£6
Jinzu	£6

Vodka

Belvedere	£4
Belvedere Pink Grapefruit	£5
Belvedere Citrus	£5
Black Cow	£5
Ramsbury	£6

Rum

Havana 3 Year Old	£4
Havana 7 Year Old	£4
Goslings Black Seal Rum	£6
Westerhall No.10	£6

Cognac

Hennessy VS	£4
Remy Martin VSOP	£5
Hennessy XO	£23
Remy Martin Louis XIII	£125

Whisky

Glenmorangie Original	£5
Glenmorangie Signet	£25
Oban 14 Year Old	£8
Lagavulin 16 Year Old	£9
Johnnie Walker Black Label	£5
Monkey Shoulder	£5
Woodford Reserve	£6

Our standard measure is 25ml

ALE, LAGER & CIDER

	½	Pint
Peroni (5.1%)	£3	£6
Meantime IPA (4.7%)	£3	£6
Peroni - Gluten Free (5.1%) 330ml	£5	
Butcombe Original (4.5%) 500ml	£6	
Orchard Pig Truffler (6%) 500ml	£6	
Orchard Pig Reveller (4.5%) 500ml	£6	
Orchard Pig Pink (4.5%) 500ml	£6	

MOCKTAILS

Summer Spritz	£6
Strawberry, Passionfruit, Lemonade	
Spiced Smoke House	£6
Apple, Pumpkin Spice, Lemon	
Virgin Mojito	£6
Mint, Lime, Ginger Ale	
Cola Cube	£6
Cola, Grenadine, Lemon	

SOFTS AND LOW ALCOHOL

Peroni Libera	£5
Coca-Cola	£3
Diet Coke	£3
Ginger Ale	£3
Ginger Beer	£3
Eager Fruit Juice	£3
Luscombe Presse	£4
St Clements, Rose, Wild Elderflower, Sicilian Lemonade or Raspberry Crush	

COCKTAILS

Hedgerow Martini £13
Sipsmith Sloe & Original, Elderflower, Blackberry, Lemon

Strawberry Feels £13
Belvedere, Strawberry, Lemon, Pomegranate, Basil

Queen Bee £12
Tarquin's Blackberry, Cointreau, Honey, Lemon, Egg White

Anna's Dream £13
Tarquin's Rhubarb & Raspberry, Belvedere, Rhubarb, Lime

Mini Milk £10
Belvedere, Crème de Cacao, Vanilla

Untitled £12
Lamb's Navy Rum, Passionfruit, Raspberry, Orange

Cherry Bomb £13
Tarquin's Rhubarb & Raspberry, Cherry, Strawberry, Citrus

Hazelnut Martini £12
Stoli Vanil, Frangelico, Crème de Cacao

Negroni £9
Tarquin's Cornish Dry, Campari, Regal Rogue Rose

Some of our drinks may contain allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice