



# 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

Campailou, Focaccia

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

### Squash & Smoked Applewood Arancini £4

Tomato & Chilli Jam

### Pork Belly Bites £4

Apple Compote

### Homemade Vegetable Crisps £3

Misto Olives £3

Sea Salt & Herb Peanuts £2

### Pigs in Blankets £4

Honey & Sesame

## STARTERS

### Potted Prawns & Crayfish £8 🍷

Cucumber, Crisp Bread

### Soup of the Day £6 🍷

Campailou

### Game Terrine £8 🍷

Autumn Chutney, Sourdough, Sage

### Halloumi Fries £9

Tzatziki & Sweet Chilli

## SALADS

### Winter Kale Salad £9/£13 🍷

Pomegranate, Goat's Cheese, Walnuts, Fregola

### Mackerel Niçoise Salad £9/£13

New Potatoes, Olive, Quail's Egg

### Turkey Caesar Salad £16

Baby Gem, Anchovies, Parmesan

## MEAT

### Ballotine of Guinea Fowl £20

Kale, Parsnip, Black Pudding

### Slow Braised Brisket of Beef £20

Winter Squash Orzotto, Carrot, Red Wine Jus

### Ribeye Steak £25

Forestiere, Watercress, Fat Chips

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

### Bishopstrow House Beef Burger £18

Brioche Bun, Salad, Fries

### Bishopstrow House BBQ Pulled Pork Burger £18

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

Add Cheese £1.50

### Thai Mussels £8/£13

Campailou

### Seared Fillet of Sea Bass £19

Flageolet, Butterbeans, Artichoke, Tomato

### Whole Lemon Sole £18 🍷

Confit Potatoes, Samphire, Beurre Noisette

### Battered Hake £16

Fat Chips, Mushy Peas, Tartare Sauce

Enjoy with a Glass of Hattingley Classic Reserve £12

### Wooley Park Turkey Breast £20 🍷

Traditional Festive Trimmings

## VEGETARIAN

### Nut Roast £15

Traditional Festive Trimmings

### Beetroot & Dill Risotto £8/£13 🍷

Horseradish, Goats Cheese, Water Cress

### Tomato & Mixed Bean Cassoulet £13

Roasted Roots, Vegan Feta

## SIDES

All at £4 each

Dressed Roquette and Parmesan

Sprouts, Chestnuts & Bacon

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

Malt Ice Cream

### Iced Blackberry Parfait £8

Lime Curd, Apple Compote

### Cinnamon Crème Brulee £8 🍷

Cranberry Compote and Candied Orange

### West Country Cheese Selection £9 🍷

Biscuits, Grapes, Celery, Chutney

### Homemade Christmas Pudding £8

Brandy Sauce, Redcurrants

Add Custard £2

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

<b>Sparkling</b>	<b>125ml</b>		
Taittinger Brut, Champagne N.V.	£13		
<b>Taittinger Nocturne Sec, Champagne</b> <i>Enjoy with a Mince Pie £1</i>	£17		
<b>Hattingley Valley Classic Reserve N.V.</b>	£12		
<b>Prosecco Di Treviso 'Butterfly' N.V.</b>	£7		
<b>White</b>	<b>125ml</b>	<b>250ml</b>	<b>500ml</b>
Vinuva Organic Pinot Grigio, Italy	£5	£9	£17
<b>Chardonnay Macon Peronne, France</b>	£6	£12	£23
<b>Picpoul de Pinet, Jean-Luc Colombo</b>	£6	£12	£23
<b>Te Awa Left Field Sauvignon Blanc, NZ</b>	£7	£13	£25
<b>Kleine Zalze Chenin Blanc, South Africa</b>	£7	£13	£25
<b>Red</b>			
Errazuriz Merlot, Curico Valley, Chile	£5	£9	£18
<b>Chateau St Roch, Cotes du Rhone</b>	£6	£12	£23
<b>Paz Malbec, Argentina</b>	£7	£13	£24
<b>Chateau du Barry, Bordeaux</b>	£6	£12	£23
<b>Valpolicella Classico Ripasso, Italy</b>	£7	£14	£25
<b>Rosé</b>			
Crusan Cinsault-Syrah	£5	£9	£17
<b>Sierra Cantabria Rioja Rosado</b>	£6	£12	£23
<b>Cotes de Provence Mirabeau</b>	£7	£14	£27

## Gin

Tarquin's Cornish Dry	£5
Tarquin's Figgy Pudding	£6
Tarquin's Blackberry	£6
The Botanist	£6
Tanqueray No.10	£6
Mirabeau Rosé	£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	<b>Pint</b>
Asahi (5.2%)	£3	£6
Meantime IPA (4.7%)	£3	£6
<b>Peroni - Gluten Free (5.1%) 330ml</b>	<b>£5</b>	
<b>Butcombe Original (4.5%) 500ml</b>	<b>£6</b>	
<b>Orchard Pig Truffler (6%) 500ml</b>	<b>£6</b>	
<b>Orchard Pig Reveller (4.5%) 500ml</b>	<b>£6</b>	
<b>Orchard Pig Pink (4.5%) 500ml</b>	<b>£6</b>	

## MOCKTAILS

<b>Virgin Bellini</b>	<b>£6</b>
Strawberry, Lemon, Elderflower	
<b>Autumn Spice</b>	<b>£6</b>
Apple, Pumpkin Spice, Ginger	
<b>Hemingway</b>	<b>£6</b>
Grapefruit, Mint, Ginger	
<b>Orange Grove</b>	<b>£6</b>
Orange, Pineapple, Passionfruit, Lime	

## SOFTS AND LOW ALCOHOL

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

## COCKTAILS

<b>Paloma £11</b> <i>Patron, Lime, Grapefruit, Soda</i>	<b>Cherry Caipiroska £10</b> <i>Belvedere, Maraschino, Lime</i>	<b>Rum Conference £13</b> <i>Havana 3, Kraken, Mount Gay, Angostura, Chocolate</i>
<b>10 Cent Pistol £9</b> <i>Woodford Reserve, Banana, Honey, Lemon, Egg White</i>	<b>Blackberry Southside £12</b> <i>Tarquin's Blackberry, Lime, Mint</i>	<b>Peachy Keen £14</b> <i>Belvedere, Prosecco, Peach, Sage, Lemon</i>
<b>Apple &amp; Rhubarb Pie £14</b> <i>Tarquin's Rhubarb, Disaronno, Apple, Lemon, Rhubarb, Spice</i>	<b>Hazelnut Martini £12</b> <i>Stoli Vanil, Frangelico, Crème de Cacao</i>	<b>Champagne Cocktail £14</b> <i>Taittinger, Hennessey, Angostura</i>

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