



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

Campaillou, 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 🍴

Campaillou

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

Campaillou

Seared Fillet of Sea Bass £19

Flageolet, Butterbeans, Artichoke, Tomato

Whole Lemon Sole £28 🍴

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

Sparkling	125ml		
Taittinger Brut, Champagne N.V.	£13		
Taittinger Nocturne Sec, Champagne	£17		
Hattingley Valley Classic Reserve N.V.	£12		
Prosecco Di Treviso 'Butterfly' N.V.	£7		
White	125ml	250ml	500ml
Vinuva Organic Pinot Grigio, Italy	£5	£9	£17
Chardonnay Macon Peronne, France	£6	£12	£23
Picpoul de Pinet, Jean-Luc Colombo	£6	£12	£23
Te Awa Left Field Sauvignon Blanc, NZ	£7	£13	£25
Kleine Zalze Chenin Blanc, South Africa	£7	£13	£25
Red			
Errazuriz Merlot, Curico Valley, Chile	£5	£9	£18
Chateau St Roch, Cotes du Rhone	£6	£12	£23
Paz Malbec, Argentina	£7	£13	£24
Chateau du Barry, Bordeaux	£6	£12	£23
Valpolicella Classico Ripasso, Italy	£7	£14	£25
Rosé			
Crusan Cinsault-Syrah	£5	£9	£17
Sierra Cantabria Rioja Rosado	£6	£12	£23
Cotes de Provence Mirabeau	£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
Lagavulin 16 Year Old	£9
Johnnie Walker Black Label	£5
Monkey Shoulder	£5
Woodford Reserve	£6

Our standard measure is 25ml

ALE, LAGER & CIDER

	$\frac{1}{2}$	Pint
Asahi (5.2%)	£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

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

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

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

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