

OLIO

RESTAURANT
AND TERRACE

Private Dining

Hickory smoked West End Farm pork croquettes, bacon jam
Minestrone soup, Old Winchester croute (v+)
Loch Duart gin cured salmon, preserved lemon, capers



Spiced Cornish cod, Jersey Royals, rapeseed, lemon, chilli, spinach
Walter Rose chicken breast, sun blushed tomato, feta, basil potatoes
Aubergine, soy, harissa, yoghurt, chilli, mushroom, sesame (ve)



Eton mess, Cheddar Gorge strawberries
Chocolate crèmeux, malted milk ice cream, hazelnut
Candied watermelon, lime sorbet, limoncello (ve)

Three courses - 45

Including a glass of Prosecco on arrival & tea or coffee after your meal

If you have an allergy or dietary requirements, please advise our team prior to arrival
Please note there is a discretionary service charge of 12.5%