

# OLIO

## RESTAURANT AND TERRACE



### SELECTION OF BREADS & NIBBLES

Iford Manor sourdough & pumpkin seed stout bread split balsamic, rosemary oil (v+, gf+)	5
*add hummus & sun-blushed tomato pesto (v, ve, gf)	5
Chipolatas, honey, mustard	4
Salt & cure chorizo parrilla (gf)	6
Padron peppers (v, ve, gf)	4
Nocellara olives (v, ve, gf)	4

### SOMERSET BITES & SHARING PLATES

Grilled halloumi, coriander, lime, pomegranate (v, gf)	5/9
Gambas pil pil, chorizo, lemon (gf)	14/25
Serrano ham, Wyfe of Bath, truffle honey	12
Spiced cauliflower, red pepper, house pickles (ve, gf)	9

### SMALL PLATES

West End Farm pork terrine pickles, toasted stout loaf (gf+)	8
Gin-cured Loch Duart salmon soused cucumber, honey mustard dressing (gf)	9
Minestrone soup short-cut pasta, Old Winchester bruschetta (v, v+, gf+)	7



### SIDES

Honey-glazed Bromham parsnips & carrots (v+, gf)	6
Truffle & parmesan fries (v+, gf)	7
Roast sea salt potatoes (ve, gf)	6
Creamed no-dig sprouts, pancetta (v+, gf)	6
Pesto mash (v+, gf)	6
Koffman`s chunky chips (v+, gf)	6
Roasted new potatoes, pickled shallots, lemon crème fraîche (v+, gf)	6
Rock samphire, garlic, lemon (v+, gf)	6

### PLANCHA CLASSICS

Braised Stokes Marsh Farm beef blade bacon jam, pig in blanket, sea salt potatoes creamed sprouts, parsnips & carrots (gf+)	26
Flying Fish Seabass fillets pesto mash, shallot & caper dressing (gf)	26

### ROASTS

KellyBronze free-range turkey cranberry stuffing, pigs in blanket, sea salt potatoes creamed sprouts, parsnips & carrots (gf+)	26
Crackled Gloucester Old Spot pork loin, apple sauce Yorkshire pudding, pigs in blanket, sea salt potatoes creamed sprouts, parsnips & carrots (gf+)	22
28 Day aged Stokes Marsh sirloin of beef Yorkshire pudding, pigs in blanket, sea salt potatoes creamed sprouts, parsnips & carrots (gf+)	26
Sweet potato & Mediterranean vegetable, lentil bake, goats cheese (v+, gf)	17

### HEARTY SALADS

Roast sweet potato, sour cream, avocado, tomato salsa, coriander, toasted pumpkin seeds (v+, gf+)	13/17
Walter Rose chicken, smoked bacon, avocado, toasted sunflower seeds, parmesan (gf)	15/20

### PUDDINGS

Dark chocolate bombe, Kirsch-soaked cherries, cherry ice cream (v+, gf)	12
Lemon posset, seasonal berries, (v+, gf)	10
Christmas pudding, brandy anglaise, glazed clementine (v+, gf+)	10
Affogato, Amaretto, vanilla ice cream (v, gf+)	10
Honeycomb ice cream, honeycomb, chocolate sauce (v, gf)	9
Sorbet selection, berry compote (v+, gf)	8
Selection of cheeses Driftwood, Godminster Cheddar, Dorset blue Vinny, Bath soft (gf+)	12

If you have an allergy or dietary requirements please see a member of the team  
v denotes vegetarian dishes, ve denotes vegan dishes  
v+ denotes a dish that can be made vegan friendly  
gf denotes gluten free, gf+ denotes a dish that can be made gluten free  
Please note there is a discretionary service charge of 12.5%