

OLIO

RESTAURANT AND TERRACE

SELECTION OF BAKED BREADS

Coombeshead Farm sourdough & pumpkin seed stout bread,
split balsamic, rosemary & chilli oil (v+)

Hummus, tapenade, hazelnut (ve)	4
Nocellara olives (ve)	5

SOMERSET BITES & SMALL PLATES

Sweet potato falafels, hummus, red pepper, hazelnut (v+)	9
Burrata, tomato, basil, puy lentils (v)	11
Balsamic octopus salad, mussels, apple & fennel	9
Grilled halloumi, coriander, lime, pomegranate (v)	7
Salt & pepper Brixham squid, rocket, chilli	10
Serrano ham, Wyfe of Bath, truffle honey	12
Spiced tiger prawns, chorizo Rosario, lemon	10
Tzatziki, feta, honey, hazelnuts (v)	9

A FEAST FOR TWO

Walter Rose fillet of wellington, parma ham, wild mushroom, No-dig seasonal greens, honey & thyme jus	70
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PUDDINGS

Somerset apple & plum crumble, marzipan, amaretto custard	9
Affogato, amaretto, vanilla ice cream	9
Chocolate cremeux, coconut, rum, mango sorbet	9
Honeycomb ice cream, chocolate sauce	7
Sorbet selection, berry compote (v+)	7
Sticky toffee pudding, caramel sauce	9

ROBATA, PLANCHA & SKILLET

Spiced Cornish cod, rapeseed, lemon, spinach	20
Walter Rose fillet steak, burnt shallot, wild mushroom, spinach	32
Brixham Sea bream, sweet pepper & tomato salsa, raisin	17
Amaranth & sesame crusted tofu, spring salad (ve)	15
Whole Brixham seabass, "Branzino", olives, chermula	22
Stokes Marsh Farm beef burger, bacon, Somerset Cheddar, Thousand Island mayo, fries	18
Battered Brixham haddock, crushed mint peas, curried tartare, Koffman's chips	18
Pappardelle puttanesca, anchovies, capers, chilli, olives, goat's cheese (v+)	18
Walter Rose lamb cutlets, caponata, feta, salsa verde	23
Harissa aubergine, Moroccan chickpea & apricot tagine, candied prunes, toasted almonds, sourdough (v+)	17

HEARTY SALADS

Lovejoy's roast sweet potato, sour cream, avocado, tomato salsa, cashews (v+)	11/15
Walter Rose chicken, smoked bacon, avocado, hazelnuts	13/18
Halloumi, watermelon, pomegranate, sesame, spinach (v+)	12/16

SIDES (V+)

Homewood "no-dig" garden leaves	4
No-dig seasonal greens, samphire, chilli, mint	8
Heritage beets, watercress, toasted seeds, feta	6
New potato, radish, pickled shallot, dill	6
Truffle & Parmesan fries	5
Koffman's chunky chips	5
Barbecue vegetables, olive oil	6

CHEESE

Choice of three or the whole board	12/16
Godminster cheddar	
Driftwood goat's cheese	
Vale of Camelot blue	
Montgomery Oglesfield	
Wyfe of Bath	
All with quince, pickled walnut, truffled honey & wheat wafer	

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