

# OLIO

## RESTAURANT AND TERRACE

### SELECTION OF BREADS & NIBBLES

|                                                                             |   |
|-----------------------------------------------------------------------------|---|
| Sourdough & pumpkin seed stout bread split balsamic, rosemary oil (v+, gf+) | 6 |
| *add hummus & sun-blushed tomato pesto (v, ve, gf)                          | 5 |
| Chipolatas, honey, mustard                                                  | 6 |
| Padron peppers (v, ve, gf)                                                  | 4 |
| Nocellara olives (v, ve, gf)                                                | 5 |

### SOMERSET BITES & SHARING PLATE

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Somerset Camembert for two<br>No-dig Garden pickles, chipolatas,<br>sun-blushed tomatoes, sourdough | 22 |
| Chicken liver parfait<br>Homewood garden quince, toasted sourdough (gf+)                            | 11 |
| Grilled halloumi<br>coriander, lime, pomegranate (v, gf)                                            | 10 |
| Chicken, duck & pork terrine<br>rhubarb, apricot & apple jam, sourdough (gf+)                       | 10 |
| Mushroom arancini<br>truffle aioli, Parmesan (v)                                                    | 9  |

### SMALL PLATES

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| No-dig garden winter squash soup<br>Gruyère croute, spiced seeds, apple crunch (v+, gf+)         | 10 |
| Pickled & roasted No-dig garden beets<br>rosemary focaccia, goats curd, chilli & honey (gf+, v+) | 8  |
| Bloody Mary cured salmon<br>apple, celeriac, spring onion & tomato relish                        | 12 |
| Smoked haddock & salmon fishcake<br>crispy Bath white egg, caper & wholegrain mustard dressing   | 12 |

### ROASTS

|                                                                                                                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Roast sirloin of beef<br>Yorkshire pudding, pigs in blanket, roast sea salt potatoes<br>creamed pancetta sprouts, red cabbage<br>honey-glazed parsnips & carrots (gf+)                                    | 33 |
| Roast pork loin<br>Yorkshire pudding, pigs in blanket, roast sea salt potatoes,<br>creamed pancetta sprouts, red cabbage, honey-glazed beets &<br>carrots, apple sauce (gf+)                              | 28 |
| Roast free-range turkey<br>Yorkshire pudding, cranberry stuffing, pigs in blanket, roast sea<br>salt potatoes, creamed pancetta sprouts, honey-glazed<br>parsnips & carrots spiced cranberry relish (gf+) | 32 |
| Roast leek & mushroom loaf<br>Yorkshire pudding, roast sea salt potatoes, creamed pancetta<br>sprouts, red cabbage, honey-glazed parsnips & carrots (v)                                                   | 24 |

### PLANCHA CLASSICS

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Grilled Creedy Carver chicken<br>rosemary potatoes, beans & chorizo (gf)                            | 29 |
| Over-roasted seabass<br>buttered potato, leek & tomato fondue<br>crayfish & chive beurre blanc (gf) | 28 |
| Linguine puttanesca<br>capers, chilli, olives, goats cheese (v, v+)                                 | 21 |

### HEARTY SALAD

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Creedy Carver chicken<br>smoked bacon, pesto orzo, cherry tomato, chicory, Parmesan (gf+) | 22 |
| Roasted No-dig pumpkin<br>pearl barley, lentils, tomato, sour cream, avocado (gf+)        | 19 |

### SIDES

|                                                             |   |
|-------------------------------------------------------------|---|
| Somerset cauliflower cheese                                 | 7 |
| Honey-glazed heritage parsnips & carrots, spiced seeds (gf) | 6 |
| Truffle & parmesan fries (v+, gf)                           | 9 |
| Koffmann`s chunky chips (v+, gf+)                           | 7 |
| Roast sea salt potatoes (ve, gf)                            | 7 |
| Samphire, rapeseed oil, chilli, garlic (ve, gf)             | 7 |
| Creamed pancetta sprouts (gf+)                              | 8 |

### DESSERTS

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| Honey-glazed rice pudding, fig compote (v, gf)                                                                    | 10 |
| Lilly`s Christmas pudding, Irish cream, honeycomb (v+, gf+)                                                       | 12 |
| Dark chocolate pave, cherry glaze, griottine cherries<br>honeycomb ice cream (v+, gf+)                            | 12 |
| Salted caramel & brownie sundae, toffee ice cream, maple syrup tuille (v)                                         | 11 |
| Sorbet selection, autumnal berry compote (v+, gf)                                                                 | 9  |
| Selection of cheeses<br>Godminster Cheddar, Katherine goat`s cheese<br>Baron Bigod, Vale of Camelot blue (v, gf+) | 14 |

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%