

OLIO

RESTAURANT AND TERRACE



SELECTION OF BREADS & NIBBLES

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| 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

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| 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

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| 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

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| 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, v+, gf) | 6 |

PLANCHA & SKILLET

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|--|----|
| Flying Fish Seabass fillets pesto mash, shallot & caper dressing (gf) | 26 |
| Norton St Philip short horn lamb cutlet caponata, chimichurri, feta (gf) | 28 |
| Wild chestnut & oyster mushroom gnocchi spinach, crispy cavolo nero, parmesan cream (v, v+) | 22 |
| Flying Fish sea bream heritage tomato & sultana salsa, red pepper sauce (gf) | 24 |
| Line-caught Newlyn cod mussels, sun-blushed tomato mash, samphire (gf) | 26 |

CLASSICS

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| KellyBronze free-range turkey cranberry stuffing, pigs in blanket, sea salt potatoes creamed sprouts, parsnips & carrots (gf+) | 26 |
| Gloucestershire Longhorn 8oz ribeye steak fries, Café de Paris, garden leaves (gf+) | 37 |
| Braised Stokes Marsh Farm beef blade bacon jam, pig in blanket, sea salt potatoes creamed sprouts, parsnips & carrots (gf+) | 26 |
| Stoke Marsh Farm beef burger bacon, Cheddar, thousand island mayo, fries (gf+) | 22 |
| Linguine puttanesca capers, chilli, olives, goats cheese (v, v+) | 20 |
| Battered Brixham day-boat haddock crushed mint peas, curried tartare, chunky chips | 22 |

HEARTY SALADS

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|--|-------|
| 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

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| 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%