

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

60 per person

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

STARTERS

Grilled goats cheese
Black olive tapenade, pickled beets, sweet mustard dressing (v, gf)

Ham & Manchego croquettes
Single variety chilli jam

Salmon gravlax
Lemon puree, citrus & fennel salad (gf)

MAINS

Roast chicken
Feta, basil, sun blushed tomato, basil creamed potato (gf)

Pan fried chalkstream trout
Seaweed baby potatoes, roasted Mediterranean vegetables, garlic & parsley butter (gf)

Stuffed Romano pepper
Ricotta & mascarpone, tomato & pomegranate salad (v, gf)

DESSERT

Eton mess
Cheddar strawberries & cream (v, gf, v+)

Chilled lemon cream
Poached raspberries, honeycomb brittle (gf, v)

Selection of three Somerset artisan cheeses
Spiced apple chutney, wheat wafers & quince (gf+, v)

v denotes vegetarian dishes. v+ denotes a dish that can be made vegan friendly. gf denotes gluten free dishes, gf+ denotes dishes that can be made gluten free. If you have an allergy or dietary requirements please inform our team before selecting your choices

Please note there is a discretionary service charge of 10%