

OLIO

RESTAURANT
AND TERRACE

Chalet Menu

Ham hock & haggis croquette, bacon jam
Minestrone soup, salsa verde, parmesan croute
Spiced tiger prawns, chilli, garlic, lemon
Sumac & lime falafel, spiced Labneh (v+)



Mint & rosemary braised lamb shank, potato & red onion rosti,
honey roasted carrots
Creedy Carver duck breast, beetroot & sweet potato rosti,
wild mushrooms, cherry jus
Spiced Cornish cod, kimchi, spinach, lime
Pearl barley, butternut squash wellington, sweet potato,
spinach, massaman sauce (v)



'Baked Alaska', Morello cherry, white chocolate, meringue
Chocolate fudge brownie, salted caramel, honeycomb
Winter fruit crumble, apple, raisin, brandy, cinnamon, custard
Sticky toffee pudding, dates, caramel sauce, vanilla ice cream

Three courses - 38

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%