

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

55 per person

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

STARTERS

Home-cured Chalkstream trout
Fennel & shallot marmalade, balsamic dressing (gf)

Somerset onion soup
Perry cider, rarebit (gf+)

Goats cheese croquettes, chili jam (v)

MAINS

Braised Wiltshire lamb shank
Slow-cooked Bath beer onions, champ potatoes

Grilled Loch Duart salmon
Slow leeks, late season No-Dig Garden tomatoes

Bubble & leek
Wild mushrooms, Macdonald Farm poached egg,
tarragon hollandaise (v)

DESSERT

Vanilla rice pudding
Seasonal fruit (gf, v)

Sticky toffee pudding
Caramel sauce, salted caramel ice cream (v, gf+)

Somerset Westcombe Cheddar
Cider brandy chutney, wheat wafers & grapes

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%