

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 PLATES

Somerset Camembert for two No-dig garden pickles, chipolatas, sun-blushed tomatoes, sourdough (gf+)	22
Chicken liver parfait Homewood garden quince, toasted sourdough	11
Grilled halloumi coriander, lime, pomegranate (v, gf)	10
Sweet potato & spinach falafel cumin hummus, pickled shallot, dukkah (v+, gf)	8

SMALL PLATES

Provençal tomato soup chickpeas, lentils, crispy goats cheese (v+, gf+)	10
Confit duck orange, honey, radicchio treviso (gf)	10
Smoked salmon mousse sourdough, pickled no-dig beetroots (gf+)	12
Smoked haddock & salmon fishcake crispy Bath white egg, caper & white wine sauce wholegrain mustard dressing	12

PLANCHA & SKILLET

Oven-roasted seabass pesto mash, leek & tomato fondue, crayfish & chive beurre blanc (gf)	28
Creedy Carver chicken potato terrine, wild mushrooms, truffle jus (gf)	29
Barbecue rub West End Farm pork loin creamed greens, maple roasted butternut, onion jus (gf)	28
Wild chestnut & oyster mushroom gnocchi spinach, crispy cavolo nero, parmesan cream (v, v+)	24
Braised beef cheek No-dig artichoke, truffle mash, olives, tomato & gremolata (gf+)	30

CLASSICS

Stokes Marsh Farm 8oz ribeye No-dig garden leaves, Parmesan, Koffmann`s fries peppercorn sauce (gf)	39
Roast halibut Montpellier roasted fennel, lobster bisque, spring onion & tomato	30
Linguine puttanesca capers, chilli, olives, goats cheese (v+)	21

HEARTY SALADS

Confit chicken leg smoked bacon, pesto orzo, cherry tomato, chicory, Parmesan (gf+)	20
Roasted sweet potato pearl barley, lentils, tomato, sour cream, avocado (gf+)	19

SIDES

Honey-glazed No-dig beetroots & carrots, spiced seeds (gf)	6
Truffle & Parmesan fries (v+, gf+)	9
Koffmann`s chunky chips (v+, gf+)	7
Garlic roasted potato, Bravas sauce, saffron aioli (v+, gf)	7
Tenderstem broccoli, chilli, garlic (ve, gf)	8
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7

DESSERTS

Glazed vanilla rice pudding, clementine compote (v, gf)	10
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v, gf+)	11
Dark chocolate pave, cherry glaze, griottine cherries honeycomb ice cream (v+, gf+)	12
Salted caramel & brownie sundae, toffee ice cream, maple syrup tuille (v)	11
Sorbet selection, winter spiced berry compote (v+, gf)	9
Selection of cheeses Godminster Cheddar, Katherine goat`s cheese 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%