

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	5
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 blush tomatoes, sourdough	20
Grilled halloumi coriander, lime, pomegranate (v, gf)	9
Gambas pil pil chorizo, chilli, lemon, sourdough (gf+)	14
Ham & Manchego croquettes single variety chilli jam	9

SMALL PLATES

Collebianco Burratina beef bresaola, tomato, olive oil (gf)	10
Serrano ham Wyfe of Bath, truffle honey (gf)	13
Lamb meatballs cucumber & mint tzatziki	10
Cornish squid rocket, chilli, lemon (gf+)	10
Isle of Wight tomatoes Buffalo mozzarella, balsamic, basil aioli (gf, v+)	10

PLANCHA & SKILLET

Whole `Branzino` seabass olive tapenade & lemon, chermoula (gf)	28
Grilled Creedy Carver chicken rosemary potatoes, beans & chorizo (gf)	29
Whole grilled Newlyn plaice brown shrimp & caper butter (gf)	30
Loch Duart salmon samphire, shallot & caper dressing (gf)	26

CLASSICS

BBQ rubbed pork loin steak mediterranean vegetables, spring onion & chilli pesto (gf)	22
Stokes Marsh Farm 8oz ribeye no-dig garden leaves, parmesan, Koffman`s fries peppercorn sauce (gf)	35
Norton St Phillip lamb rump artichoke, courgette, biber salcasi & chimichurri (gf)	28
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21
Wild mushroom gnocchi spinach, crispy spring greens, parmesan cream (v+)	22

HEARTY SALADS

Home Farm lamb leg & red quinoa feta, pomegranate, cucumber mint yoghurt, dukkah (gf)	20
Roasted sweet potato pearl barley, lentils, tomato, avocado, sour cream (v+, gf+)	19
Devon crab salad mango & pineapple salsa, toasted croutons pickled shallot, gem lettuce, brown crab dressing (gf+)	24

SIDES

Honey-glazed heritage beets & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf+)	8
Koffman`s chunky chips (v+, gf+)	7
Roasted new potatoes, sour cream, pickled shallots (v+, gf)	7
Tenderstem broccoli, rapeseed oil, chilli, garlic (ve, gf)	7
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Rocket & parmesan salad (gf)	5

PUDDINGS

Dark chocolate pavé mango & lime, tropical sauce (gf)	12
Warm sticky toffee pudding butterscotch sauce, vanilla ice cream (gf+)	11
Raspberry Eton mess Italian meringue, Homewood honey (gf, v+)	10
Lemon posset Cheddar strawberries, elderflower (gf+)	10
Selection of cheeses Driftwood goats, Westcombe Cheddar, Vale of Camelot Blue, Somerset Brie (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%
🌱 Sustainable Cornish sea food