

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 PLATE

Somerset Camembert for two	22
No-dig Garden pickles, chipolatas, sun-blushed tomatoes, sourdough	
Chicken liver parfait	11
Homewood garden quince, toasted sourdough (gf+)	
Grilled halloumi	10
coriander, lime, pomegranate (v, gf)	
Chicken, duck & pork terrine	10
rhubarb, apricot & apple jam, sourdough (gf+)	
Mushroom arancini	9
truffle aioli, Parmesan (v)	

SMALL PLATES

No-dig garden winter squash soup	10
Gruyère croute, spiced seeds, apple crunch (v+, gf+)	
Pickled & roasted No-dig garden beets	8
rosemary focaccia, goats curd, chilli & honey (gf+, v+)	
Bloody Mary cured salmon	12
apple, celeriac, spring onion & tomato relish	
Smoked haddock & salmon fishcake	12
crispy Bath white egg, caper & wholegrain mustard dressing	

SIDES

Somerset cauliflower cheese	7
Honey-glazed heritage parsnips & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf)	9
Koffmann's chunky chips (v+, gf+)	7
Roast sea salt potatoes (ve, gf)	7
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Creamed pancetta sprouts (gf+)	8

ROASTS

Roast sirloin of beef	33
Yorkshire pudding, pigs in blanket, roast sea salt potatoes, tenderstem broccoli, red cabbage, honey-glazed parsnips & carrots (gf+)	
Roast pork loin	28
Yorkshire pudding, pigs in blanket, roast sea salt potatoes, tenderstem broccoli, red cabbage, honey-glazed beets & carrots, apple sauce (gf+)	
Roast leek & mushroom loaf	24
Yorkshire pudding, roast sea salt potatoes, tenderstem broccoli, red cabbage, honey-glazed parsnips & carrots (v)	

PLANCHA CLASSICS

Grilled Creedy Carver chicken	29
rosemary potatoes, beans & chorizo (gf)	
Oven-roasted seabass	28
buttered potato, leek & tomato fondue, crayfish & chive beurre blanc (gf)	
Linguine puttanesca	21
capers, chilli, olives, goats cheese (v, v+)	

HEARTY SALAD

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

DESSERTS

Honey-glazed rice pudding, clementine compote (v, gf)	10
Sticky toffee pudding, butterscotch sauce, rum & raisin 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	14
Godminster Cheddar, Katherine goat's cheese, Baron Bigod, Vale of Camelot blue (v, gf+)	

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%