

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

SMALL PLATES

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

ROASTS

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

PLANCHA CLASSICS

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

HEARTY SALAD

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

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

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 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%