

OLIO PRIVATE DINING

Three courses 45

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

v denotes vegetarian dishes, ve denotes vegan dishes
v+ denotes a dish that can be made vegan friendly
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 12.5%

STARTERS

Grilled halloumi, coriander, lime, pomegranate (v)
Serrano ham, Wyfe of Bath, truffle honey
Spiced tiger prawns, chorizo Rasario, lemon

MAINS

Brixham sea bream, sweet pepper & tomato
salsa, raisin
Braised shoulder of lamb, caponata, feta, salsa verde
Aubergine, soy, harissa, yoghurt, chilli, mushroom,
sesame (ve)

ADD SOME SIDES (V+)

Seasonal greens 8
Heritage beets, watercress, toasted seeds, feta 6
Sautéed potato, radish, pickled shallot, dill 6
Truffle & Parmesan fries 5
Koffman's chunky chips 4

DESSERT

Eton Mess, Cheddar Gorge strawberries,
meringue (v+)
Sorbet selection, berry compote (v+)
Sticky toffee pudding, caramel sauce