

## BAKERY

Artisan sourdough & pumpkin stout  
bread, split balsamic,  
rosemary & chilli oil (v)

Hummus, tapenade, hazelnut (ve) 3.5

Nocellara olives (ve) 4.5

## SMALL PLATES

Salt cold brandade, saffron aioli,  
house pickles 7

Woodland mushroom & mozzarella  
arancini, almond (v) 6

Montgomery Cheddar rarebit, chard  
leaf, prune, pickled walnut 6

Crispy White Lake goat's cheese,  
red onion jam 7

Sprouting broccoli, Bath blue soup,  
blue cheese croute 7

Creedy Carver duck confit terrine,  
pear, mulled wine plum, parkin 8

Salt & pepper Brixham squid,  
rocket, chilli 8

Bath white scotch egg, sage,  
onion, bacon jam 8

Cured Lock Duart salmon, gherkin,  
capers, lemon 8

# OLIO

## RESTAURANT AND TERRACE

### MAINS

Spiced Cornish cod, rapeseed, lemon, spinach 18

Brixham seabass "branzino" olives & lemon 23

Sweet potato, spinach, paneer, massamam, lime, ginger, lemongrass (V) 18

Butternut squash, Somerset quince, red onion, Bath blue tart tatin (V) 20

Stokes Marsh Farm fillet of beef, woodland mushroom, burnt shallot 29

Smoked haddock, octopus, prawn, grains, chive, Bath white egg 19

Creedy Carver duck massamam curry, lime, ginger, lemongrass 20

Grilled South Coast lobster, seaweed butter, fries, garlic aioli 35

Cauliflower, romanesco, pakora, crispy tofu (Ve) 20

### CLASSICS

Walter Rose rolled turkey, cranberry and apricot stuffing, honey  
parsnip, creamed sprout, chestnut 20

Battered Brixham haddock, crushed minted peas, curried tartare,  
seaweed salted chips 18

Stokes Marsh Farm beef burger, smoked bacon,  
Montgomery Cheddar, umami relish, fries 18

Cod and salmon fishcake, pointed cabbage, chive mustard sauce 20

### SALADS

Sweet potato, braley, cashew,  
sour cream, avocado, tomato salsa 10/14

Fig & heritage beets, goats cheese,  
caramelised orange, pine nuts (v+) 10/14

Turkey & quail, cumin, coriander,  
molasses, slaw, walnut salsa 12/16

### SIDES

Creamed sprouts, nutmeg, pancetta 7

Honey roast parsnips 5

Thyme & garlic roast potatoes 6

New potatoes, lemon, parsley 6

Truffle & parmesan fries (v+) 6

Braised red cabbage, apple, pancetta 7

Tenderstem, almond, romesco 6

Samphire & lemon 7

Cabbage, spinach, leeks 5

### DESSERTS

Chocolate fondant, mint ganache,  
white chocolate ice cream 7

Christmas pudding, brandy sauce,  
kirsch cherries 7

Vanilla crème brûlée,  
cranberry & orange compote 7

Sticky toffee pudding, caramel sauce,  
vanilla ice cream 6

Honeycomb ice cream, chocolate sauce 6

Somerset cheese selection,  
Bath Oliver crackers, chutney, quince 10

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 see a member of the team

Please note there is a discretionary service charge of 12.5%