

## SELECTION OF BAKED BREADS

Coombeshead Farm sourdough & pumpkin seed stout bread, split balsamic, rosemary & chilli oil (v+)

Hummus & tapenade 3.5  
Nocellara olives (ve) 4.5

## SOMERSET BITES & SHARING PLATES

Roast Wye Valley asparagus, wild garlic, white bean, hazelnut (v+) 9  
Loch Duart gin cured salmon, pickled beets 8  
Grilled halloumi, coriander, lime, pomegranate (v) 6  
Hickory smoked West End Farm pork croquette 7  
Salt & pepper Brixham squid, rocket, chilli 8  
Serrano ham, Wyfe of Bath, truffle honey 12

# OLIO

## RESTAURANT AND TERRACE

### ROBATA | PLANCHA | SKILLET

Spiced Cornish cod, rapeseed, lemon, spinach 18  
Stokes Marsh Farm rib-eye, Café de Paris butter, fries 26  
Amaranth & sesame crusted tofu, spring salad (ve) 14  
Stokes Marsh Farm beef burger, bacon, Somerset Cheddar, Thousand Island mayo, fries 18  
Battered Brixham haddock, crushed mint peas, curried tartare, skin-on chunky chips 18  
Kettle baked St. Austell Bay mussels, Somerset cider, parsley 12/16  
Pappardelle puttanesca, capers, chilli, olives, goat's cheese (v+) 18

### HEARTY SALADS

Roast sweet potato, sour cream, avocado, tomato salsa, cashews (v+) 11/15  
Walter Rose chicken, smoked bacon, avocado, hazelnuts 13/18  
Tomato, basil, Laverstoke Park mozzarella, giant cous-cous (v+) 12/16

### SIDES (V+)

Samphire, broccoli, edamame, asparagus, mint 8  
Heritage beets, watercress, toasted seeds, feta 6  
Jersey Royal potato, radish, pickled shallot, dill 6  
Truffle & Parmesan fries 5  
Barbecue vegetables, olive oil 6

### STONE-BAKED FLATBREADS (UNTIL 5PM)

Semi dried tomato, Laverstoke Park mozzarella, basil (v+) 14  
Chorizo, Nduja, Milano salami 16

### DESSERTS

Eton mess, Cheddar Gorge strawberries, meringue 8  
Affogato, amaretto, vanilla ice cream 9  
Godminster cheddar, wheat wafers, quince, pickled walnut 9  
Chocolate, malt rice pudding, white chocolate ice cream 8  
Honeycomb ice cream, chocolate sauce 7  
Sorbet selection, berry compote (v+) 7  
Sticky toffee pudding, crème anglaise 8

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%