

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

55 per person

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

STARTERS

Sweet potato falafel, house pickles
cumin, houmous (v+)

Tiger prawns, chorizo, lemon (gf)

Grilled halloumi, coriander, lime
pomegranate (v, gf)

MAINS

Linguine puttanesca
capers, chilli, olives, goats cheese (v, v+)

Norton St Philip short horn lamb cutlet
caponata, chimichurri, feta (gf)

Flying Fish sea bream
heritage tomato & sultana salsa, red pepper sauce (gf)

DESSERT

White chocolate, passionfruit & matcha bombe,
mango sorbet (gf+)

Sticky toffee pudding, caramel sauce (v)

Godminster Somerset cheddar, quince,
wheat wafers & grapes (v)

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 10%