

OLIO

RESTAURANT AND TERRACE

SELECTION OF BREADS & NIBBLES

Iford Manor sourdough & pumpkin seed stout bread split balsamic, rosemary oil (v+, gf+)	5
*add hummus & sun-blushed tomato pesto (v, ve, gf)	5
Chipolatas, honey, mustard	4
Padron peppers (v, ve, gf)	4
Nocellara olives (v, ve, gf)	4

SOMERSET BITES & SHARING PLATES

Grilled halloumi, coriander, lime, pomegranate (v, gf)	5/9
Gambas pil pil, chorizo, lemon (gf)	14/25
Wild mushroom arancini, confit garlic mayo (v)	3/6
Stuffed pepper, spiced lamb, red onion yoghurt	4/8

SMALL PLATES

Wye Valley asparagus serrano, whipped feta, chilli salsa (v+, gf)	9
Serrano ham Wyfe of Bath, truffle honey (gf)	12
Heritage tomato & Buffalo mozzarella pomegranate, basil (v v+, gf+)	8
Grilled octopus raisin salsa, fennel & grapefruit salad (gf)	11

SIDES

Honey-glazed heritage beets & carrots, spiced seeds (v+, gf)	6
Truffle & parmesan fries (v+, gf)	7
Tenderstem, rapeseed oil, chilli, garlic (gf, ve)	6
Koffman`s chunky chips (v+, gf)	6
Rock samphire, garlic, lemon (v, v+, gf)	6
Garlic roasted potatoes Bravas, saffron mayo (v+, gf)	6

PLANCHA & SKILLET

Flying Fish seabass olive tapenade, lemon chermoula (gf)	26
Home Farm lamb rump Parmesan polenta, osso bucco sauce, gremolata (gf)	28
Wild mushroom gnocchi spinach, crispy cavolo nero, parmesan cream (v+)	19
Flying Fish sea bream heritage tomato & sultana salsa, red pepper sauce (gf)	24
Line-caught, lemon & paprika Newlyn hake spinach, samphire (gf)	26

CLASSICS

Gloucestershire Longhorn 8oz ribeye steak fries, Café de Paris, garden leaves (gf+)	37
Stoke Marsh Farm beef burger bacon, Cheddar, thousand island mayo, fries (gf+)	22
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	20
Battered Brixham day-boat haddock crushed mint peas, curried tartare, chunky chips	22

HEARTY SALADS

Roast sweet potato, sour cream, avocado, tomato salsa, coriander, toasted pumpkin seeds (v+, gf+)	13/17
Walter Rose chicken, smoked bacon, avocado, toasted sunflower seeds, parmesan (gf)	15/20
Home Farm lamb leg, feta, pomegranate, red quinoa cucumber mint yoghurt, dukkha (gf)	14/18

PUDDINGS

White chocolate, passionfruit & Matcha bombe, mango sorbet (gf+)	12
Lemon posset, seasonal berries, (v+, gf)	10
Sticky toffee pudding, caramel sauce, vanilla ice cream (v, gf+)	10
Affogato, Amaretto Disaronno, vanilla ice cream (v, gf+)	10
Honeycomb ice cream, honeycomb, chocolate sauce (v, gf)	9
Sorbet selection, berry compote (v+, gf)	8
Selection of cheeses Driftwood, Montgomery Cheddar, Vale of Camelot Blue, Somerset Brie (gf+)	12

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%
Sustainable Cornish sea food