

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

Three courses 50

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

STARTERS

Grilled halloumi, coriander, lime, pomegranate (v)
Serrano ham, Wyfe of Bath, truffle honey
Sweet potato falafels, hummus (ve)

MAINS

Linguine puttanesca, olives, goats cheese, chilli (v+)
Roasted sea bream, tomato & caper dressing, red pepper sauce
Braised walter rose lamb shoulder, confit garlic, ratatouille vegetables, feta

DESSERT

Dark chocolate bombe, kirsch cherries, salted caramel ice cream (v+)
Godminster somerset cheddar, quince, wheat wafers & grapes (v)
Sticky toffee pudding, caramel sauce (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%