

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

55 per person

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

STARTERS

Wild mushroom arancini, confit garlic mayo (v)

Tiger prawns, chorizo, lemon (gf)

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

MAINS

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

Home Farm lamb rump Parmesan polenta, osso bucco sauce, gremolata (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)

Montgomery 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%