

OLIO

RESTAURANT AND TERRACE

SELECTION OF BREADS & NIBBLES

Sourdough & pumpkin seed stout bread split balsamic, rosemary oil (v+, gf+)	6
*add hummus & sun-blushed tomato pesto (v, ve, gf)	5
Chipolatas, honey, mustard	6
Padron peppers (v, ve, gf)	4
Nocellara olives (v, ve, gf)	5

SOMERSET BITES & SHARING PLATES

Somerset Camembert for two No-dig Garden pickles, chipolatas, sun-blushed tomatoes, sourdough	22
Chicken liver parfait Homewood garden quince, toasted sourdough (gf+)	11
Grilled halloumi coriander, lime, pomegranate (v, gf)	10
Chicken, duck & pork terrine rhubarb, apricot & apple jam, sourdough (gf+)	10
Mushroom arancini truffle aioli, Parmesan (v)	9

SMALL PLATES

No-dig garden winter squash soup Gruyère croute, spiced seeds, apple crunch (v+, gf+)	10
Pickled & roasted No-dig garden beets rosemary focaccia, goats curd, chilli & honey (gf+, v+)	8
Bloody Mary cured salmon apple, celeriac, spring onion & tomato relish	12
Smoked haddock & salmon fishcake crispy Bath white egg, caper & white wine sauce wholegrain mustard dressing	12

PLANCHA & SKILLET

Oven-roasted seabass buttered potato, leek & tomato fondue crayfish & chive beurre blanc (gf)	28
Grilled Creedy Carver chicken rosemary potatoes, beans & chorizo (gf)	29
Whole grilled Newlyn plaice brown shrimp & caper butter (gf)	30
Loch Duart salmon samphire, shallot & caper dressing (gf)	26
Wild mushroom gnocchi spinach, crispy rocket, Parmesan cream (v+)	22

CLASSICS

Braised Chew Valley Farm beef blade Smoked pork & maple jam, roasted sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots spiced cranberry relish (gf+)	33
Stokes Marsh Farm 8oz ribeye No-dig garden leaves, Parmesan, Koffmann`s fries peppercorn sauce (gf)	39
Norton St Phillip lamb shank No-dig artichoke, truffle mash, olives, tomato & gremolata (gf+)	32
Roast free-range turkey cranberry stuffing, pigs in blanket, roast sea salt potatoes creamd pancetta sprouts, honey-glazed parsnips & carrots spiced cranberry relish (gf+)	32
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21
Creedy Carver chicken smoked bacon, pesto orzo, cherry tomato, chicory, Parmesan (gf+)	22
Roasted No-dig pumpkin pearl barley, lentils, tomato, sour cream, avocado (gf+)	19

HEARTY SALADS

SIDES

Honey-glazed heritage parsnips & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf+)	9
Koffmann`s chunky chips (v+, gf+)	7
Roast sea salt potatoes (ve, gf)	7
Creamed pancetta sprouts (gf+)	8
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7

DESSERTS

Honey-glazed rice pudding, fig compote (v, gf)	10
Lilly`s Christmas pudding, Irish cream, honeycomb (v+, gf+)	12
Dark chocolate pave, cherry glaze, griottine cherries honeycomb ice cream (v+, gf+)	12
Salted caramel & brownie sundae, toffee ice cream, maple syrup tuille (v)	11
Sorbet selection, autumnal berry compote (v+, gf)	9
Selection of cheeses Godminster Cheddar, Katherine goat`s cheese Baron Bigod, Vale of Camelot blue (v, gf+)	14

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%