

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	5
Chorizo Parilla (gf)	7
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 blush tomatoes, sourdough	22
Grilled halloumi coriander, lime, pomegranate (v, gf)	10
Charred chicken bites mojo picon sauce (gf)	10
Mushroom croquettes truffle aioli, Parmesan	9

SMALL PLATES

Smooth chicken liver parfait Homewood garden quince, toasted sourdough (gf+)	11
Spiced No-dig pumpkin soup Gruyère gougère, smoked crème fraîche, oyster mushrooms (gf+, v+)	10
Pickled & roasted No-dig garden beets rosemary focaccia, goats curd, chilli & honey (gf+, v+)	8
Beetroot cured salmon horseradish, No-dig pickled beets (gf)	12
Smoked haddock & salmon fishcake crispy Bath white egg, caper & wholegrain mustard dressing	12

PLANCHA & SKILLET

Whole `Branzino` seabass olive tapenade & lemon, chermoula (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

CLASSICS

BBQ rubbed pork loin steak mediterranean vegetables, spring onion & chilli pesto (gf)	22
Stokes Marsh Farm 8oz ribeye no-dig garden leaves, Parmesan, Koffman`s fries peppercorn sauce (gf)	35
Norton St Phillip lamb rump artichoke, courgette, biber salcasi & chimichurri (gf)	28
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21
Wild mushroom gnocchi spinach, crispy spring greens, Parmesan cream (v+)	22

HEARTY SALADS

Creedy Carver chicken smoked bacon, orzo, cherry tomato, chicory (gf+)	22
Roasted No-dig pumpkin pearl barley, lentils, tomato, sour cream, avocado (gf+)	19

SIDES

Honey-glazed heritage beets & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf+)	8
Koffman`s chunky chips (v+, gf+)	7
Roasted new potato, bravas sauce, saffron aioli (gf)	7
Tenderstem broccoli, rapeseed oil, chilli, garlic (ve, gf)	7
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7

PUDDINGS

Honey-glazed rice pudding, warm baked figs, clotted cream (v, gf)	10
Homewood garden apple crumble, blackberry, pressed Homewood quince, vanilla ice cream (v+, gf+)	10
White chocolate panna cotta, poached pear, mulled wine granita honeycomb (gf)	12
Salted caramel brownie sundae, pumpkin seed brittle, toffee popcorn (v)	11
Sorbet selection, autumnal berry compote (v+, gf)	9
Selection of cheeses Driftwood goats, Westcombe Cheddar, Vale of Camelot Blue, Somerset Brie (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%
Sustainable Cornish sea food