

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 PLATE

Somerset Camembert for two	22
No-dig Garden pickles, chipolatas, sun-blushed tomatoes, sourdough	
Chicken liver parfait	11
Homewood garden quince, toasted sourdough (gf+)	
Grilled halloumi	10
coriander, lime, pomegranate (v, gf)	
Ham hock & Montgomery cheddar croquettes	9
sweet chilli jam	

SMALL PLATES

Provencal tomato soup	10
chickpeas, lentils, crispy goats cheese (v+, gf+)	
Confit duck leg	10
orange, honey, radicchio treviso (gf)	
Bloody Mary cured salmon	12
apple, celeriac, spring onion & tomato relish	
Smoked haddock & salmon fishcake	12
crispy Bath white egg, caper & wholegrain mustard dressing	

SIDES

Somerset cauliflower cheese	7
Honey-glazed no-dig beets & 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
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Creamed pancetta sprouts (gf+)	8

ROASTS

Roast sirloin of beef	33
Yorkshire pudding, pigs in blanket, roast sea salt potatoes	
tenderstem broccoli, red cabbage	
honey-glazed no-dig beets & carrots (gf+)	
Roast pork loin	28
Yorkshire pudding, pigs in blanket, roast sea salt potatoes,	
tenderstem broccoli, red cabbage, honey-glazed beets &	
carrots, apple sauce (gf+)	
Roast leek & mushroom loaf	24
Yorkshire pudding, roast sea salt potatoes, tenderstem	
broccoli, red cabbage, honey-glazed beets & carrots (v)	

PLANCHA CLASSICS

Creedy Carver chicken	29
potato terrine, wild mushrooms, truffle jus (gf)	
Oven-roasted seabass	28
buttered potato, leek & tomato fondue	
crayfish & chive beurre blanc (gf)	
Linguine puttanesca	21
capers, chilli, olives, goats cheese (v, v+)	

HEARTY SALAD

Confit chicken leg	20
smoked bacon, pesto orzo, cherry tomato, chicory, Parmesan (gf+)	
Roasted sweet potato	19
pearl barley, lentils, tomato, sour cream, avocado (gf+)	

DESSERTS

Honey-glazed rice pudding, clementine compote (v, gf)	10
Sticky toffee pudding, butterscotch sauce, rum & raisin ice cream (v, gf+)	11
Dark chocolate pave, cherry glaze, griottine cherries	12
honeycomb ice cream (v+, gf+)	
Salted caramel & brownie sundae, toffee ice cream, maple syrup tuille (v)	11
Sorbet selection, winter spiced berry compote (v+, gf)	9
Selection of cheeses	14
Godminster Cheddar, Katherine goat's cheese	
Baron Bigod, Vale of Camelot blue (v, gf+)	

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%