

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
Padron peppers (v, ve, gf)	4
Nocellara olives (v, ve, gf)	5

SOMERSET BITES & SHARING PLATE

Somerset Camembert for two "No-dig" Garden pickles, chipolatas, sun blush tomatoes, sourdough	20
Grilled halloumi, coriander lime, pomegranate (v, gf)	9
Gambas pil pil chorizo, lemon, sourdough (gf)	14
Ham croquettes single variety chilli jam	9

SMALL PLATES

Collebianco Burratina beef bresoala, tomato, olive oil (v, gf)	10
Serrano ham Wyfe of Bath, truffle honey (gf)	13
Butterflied mackerel warm green lentil salsa, lime (gf)	12
Wye valley asparagus feta, beetroot hummus, dukkah (gf, v+)	10

ROASTS

Roast sirloin of beef Yorkshire pudding, pigs in blanket, roast sea salt potatoes, broccoli, red cabbage, honey-glazed beets & carrots (gf+)	30
Roast leek & mushroom loaf Yorkshire pudding, roast sea salt potatoes, broccoli, red cabbage, honey-glazed beets & carrots (v)	24
Roast pork loin Yorkshire pudding, pigs in blanket, roast sea salt potatoes, red cabbage, honey-glazed beets & carrots, apple sauce (gf+)	28

PLANCHA CLASSICS

Grilled Creedy Carver chicken rosemary potatoes, beans & chorizo (gf)	29
Whole `Branzino` seabass olive tapenade & lemon, chermoula (gf)	28
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21

HEARTY SALAD

Home Farm lamb leg & red quinoa feta, pomegranate, cucumber mint yoghurt, dukkha (gf)	20
Roasted sweet potato pearl barley, lentils, tomato, avocado, sour cream (v+, gf+)	19

SIDES

Somerset cauliflower cheese	7
Honey-glazed heritage beets & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf)	8
Koffman`s chunky chips (v+, gf+)	7
Roast sea salt potatoes (ve, gf)	6
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Tenderstem broccoli, rapeseed oil, chilli, garlic (ve, gf)	7

PUDDINGS

Dark chocolate pavé mango & lime, tropical sauce (gf)	12
Warm sticky toffee pudding butterscotch sauce, vanilla ice cream (gf+)	11
Raspberry Eton mess Italian meringue, Homewood honey (gf, v+)	10
Lemon posset Cheddar strawberries, elderflower (gf+)	10
Selection of cheeses Driftwood goats, Westcombe Cheddar, Vale of Camelot Blue, Somerset Brie (gf+)	12

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%