

OLIO

RESTAURANT AND TERRACE

SELECTION OF BREADS & NIBBLES

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

SOMERSET BITES & SHARING PLATES

Grilled halloumi, coriander, lime, pomegranate (v, gf)	5/9
Gambas pil pil, chorizo, lemon (gf)	14/25
Wild mushroom arancini, confit garlic mayo (v)	3/6
Stuffed pepper, spiced lamb, red onion yoghurt	4/8

SMALL PLATES

Wye Valley asparagus serrano, whipped feta, chilli salsa (v+, gf)	9
Serrano ham Wyfe of Bath, truffle honey (gf)	12
Sweet potato falafel Homewood pickles, cumin, hummus (v v+, gf+)	8
Grilled octopus raisin salsa, fennel & grapefruit salad (gf)	11

SIDES

Somerset cauliflower cheese	6
Honey-glazed heritage beets & carrots, spiced seeds (v+, gf)	6
Truffle & parmesan fries (v+, gf)	7
Roast sea salt potatoes (ve, gf)	6
Tenderstem, rapeseed oil, chilli, garlic (gf, ve)	6
Koffman`s chunky chips (v+, gf)	6
Rock samphire, garlic, lemon (v+, gf)	6
Garlic roasted potatoes Bravas, saffron mayo (v+, gf)	6

PLANCHA CLASSICS

Stoke Marsh Farm beef burger bacon, Cheddar, thousand island mayo, fries (gf+)	22
Flying Fish seabass fillets pesto mash, shallot & caper dressing (gf)	26
Home Farm lamb rump Parmesan polenta, osso bucco sauce, gremolata (gf)	28

ROASTS

Crackled Gloucester Old Spot pork loin, apple sauce Yorkshire pudding, pigs in blanket, sea salt potatoes, tenderstem broccoli, parsnips & carrots (gf+)	22
28 Day aged Stokes Marsh sirloin of beef Yorkshire pudding, pigs in blanket, sea salt potatoes, tenderstem broccoli, parsnips & carrots (gf+)	26
Roast leek & mushroom loaf, sea salt potatoes, tenderstem broccoli, parsnips & carrots (v)	17

HEARTY SALADS

Roast sweet potato, sour cream, avocado, tomato salsa, coriander, toasted pumpkin seeds (v+, gf+)	13/17
Walter Rose chicken, smoked bacon, avocado, toasted sunflower seeds, parmesan (gf)	15/20
Home Farm lamb leg, feta, pomegranate, red quinoa cucumber mint yoghurt, dukkha (gf)	14/18

PUDDINGS

White chocolate, passionfruit & Matcha bombe, mango sorbet (gf+)	12
Lemon posset, seasonal berries, (v+, gf)	10
Sticky toffee pudding, caramel sauce, vanilla ice cream (v, gf+)	10
Affogato, Amaretto, vanilla ice cream (v, gf+)	10
Honeycomb ice cream, honeycomb, chocolate sauce (v, gf)	9
Sorbet selection, berry compote (v+, gf)	8
Selection of cheeses Driftwood, Godminster Cheddar, Dorset blue Vinny, Bath soft (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%