

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	3/6
Stuffed piquillo pepper, 7 spiced lamb	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

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

PLANCHA & SKILLET

Flying Fish seabass fillets pesto mash, shallot & caper dressing (gf)	26
Home Farm lamb rump Parmesan polenta, osso bucco sauce, gremolata (gf)	28
Wild mushroom gnocchi spinach, crispy cavolo nero, parmesan cream (v+)	19
Flying Fish sea bream heritage tomato & sultana salsa, red pepper sauce (gf)	24
Line-caught, lemon & paprika Newlyn hake spinach, samphire (gf)	26

CLASSICS

Gloucestershire Longhorn 8oz ribeye steak fries, Café de Paris, garden leaves (gf+)	37
Stoke Marsh Farm beef burger bacon, Cheddar, thousand island mayo, fries (gf+)	22
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	20
Battered Brixham day-boat haddock crushed mint peas, curried tartare, chunky chips	22

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 Disaronno, 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%