

# 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 PLATES

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, chilli, 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, dukkha (gf, v+)	10

### 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 (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 rocket, parmesan cream (v+)	22

### HEARTY SALADS

Home Farm lamb leg & red quinoa feta, pomegranate, cucumber mint yoghurt, dukkah (gf)	20
Roasted sweet potato pearl barley, lentils, tomato, avocado, sour cream (v+, 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 potatoes, sour cream, wild garlic (v+, gf)	7
Tenderstem broccoli, rapeseed oil, chilli, garlic (ve, gf)	7
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Rocket & parmesan salad (gf)	5

### 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%

 Sustainable Cornish sea food