

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

60 per person

Including a glass of Prosecco on arrival & tea or coffee after your meal

STARTERS

Isle of Wight heritage tomatoes
Crispy halloumi, basil, balsamic dressing (v, gf)

Salt beef bresaola,
Crispy mozzarella, marinated tomato (gf+)

Cold smoked salmon cannelloni,
Avocado salsa, lemon & dill dressing (gf+)

MAINS

Oven roasted hake,
Saffron potato & hot tartare sauce (gf+)

Roast rump of lamb,
Rosemary rosti, artichokes & fire roasted peppers (gf+)

Roasted cauliflower steak,
Spinach & mushrooms, tomato & tarragon dressing (v, gf+, v+)

DESSERT

Dark chocolate pave
Griottine cherries, chocolate sauce (v+, v, gf+)

Rhubarb crème brûlée
Vanilla shortbread biscuits (gf+)

Selection of three Somerset artisan cheeses
Spiced apple chutney, wheat wafers & quince (gf+, v)

v denotes vegetarian dishes, v+ denotes a dish that can be made vegan friendly, gf denotes gluten free dishes, gf+ denotes dishes that can be made gluten free. If you have an allergy or dietary requirements please inform our team before selecting your choices

Please note there is a discretionary service charge of 10%