

# OLIO

## RESTAURANT AND TERRACE

### SELECTION OF BREADS & NIBBLES

Iford Manor 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, Iford Manor sourdough (gf+)	14
Cheese & ham croquettes cranberry & chilli jam	9
Crispy salt cod sun blushed tomato, lemon aioli	9

### SMALL PLATES

Serrano ham Wyfe of Bath, truffle honey (gf)	13
Home-cured Chalkstream trout pickled beets, horseradish mayo (gf)	12
Roasted tomato & sweet red pepper soup truffle & olive fritter (v, gf+, v+)	10
Confit Creedy Carver chicken & ham hock terrine apricot & raisin relish (gf+)	12
Smoked Merrifield Farm duck breast orange syrup, mulled wine fig (gf)	13

### SIDES

Honey-glazed beets & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf+)	8
Koffman`s chunky chips (v+, gf+)	7
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7
Pesto mash (gf)	6
Tenderstem broccoli, rapeseed oil, chilli, garlic (ve, gf)	7

### PLANCHA & SKILLET

Line caught Newlyn cod pesto mash, samphire, shallot & caper dressing (gf)	29
Grilled Creedy Carver chicken rosemary potatoes, beans & chorizo (gf)	27
Herb-crusted Cornish black seabream caponata vegetables, salsa verde (gf+)	25
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21

### CLASSICS

28 day aged, 8oz ribeye steak garden leaves, Koffman`s fries, green peppercorn sauce (gf)	39
Wiltshire venison loin bacon jam, honey-roasted beets, blackberry jus (gf+)	28
Wild mushroom gnocchi spinach, cavolo nero, parmesan cream (v+)	22
Norton St Philip short horn lamb shank champ mash, Bath beer onions, rosemary jus (gf)	28


### HEARTY SALADS

Home Farm lamb leg & red quinoa feta, pomegranate, cucumber mint yoghurt, dukkah (gf)	20
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### PUDDINGS

Dark chocolate bombe, blackberries, salted caramel ice cream (v+, gf+)	12
Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (gf+)	11
Baked vanilla rice pudding, rhubarb compote, clotted cream (gf)	10
Honeycomb ice cream, honeycomb, chocolate sauce (v, gf)	10
Sorbet selection, berry compote (v, v+, gf)	9
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