

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, 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 Fennel & shallot marmalade, balsamic dressing (gf)	12
Roasted tomato & sweet red pepper soup truffle & olive crumb (v, gf+, v+)	10
Confirt Creedy Carver chicken & ham hock terrine apricot, raisin relish (gf+)	12
Smoked Merrifield Farm duck breast orange syrup, mulled wine fig (gf)	13

SIDES

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

PLANCHA CLASSICS

Grilled Creedy Carver chicken rosemary potatoes, beans & chorizo (gf)	27
Herb-crusted Cornish black seabream caponata vegetables, salsa verde (gf+)	24
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21

ROASTS

Roast sirloin of beef Yorkshire pudding, pigs in blanket, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (gf+)	30
Roast leek & mushroom loaf, Yorkshire pudding, roast sea salt potatoes, creamed sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (v)	24
Roast pork loin Yorkshire pudding, pigs in blanket, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (gf+)	28

HEARTY SALAD

Home Farm lamb leg & red quinoa feta, pomegranate, cucumber mint yoghurt, dukkha (gf)	20
--	----

PUDDINGS

Dark chocolate bombe, blackberries, salted caramel ice cream (v+, gf+)	10
Egg custard tartlet, red wine poached pear, honeycomb ice cream (v)	9
Iced lime parfait, citrus marshmallow, mango sorbet (gf+)	9
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%