

OLIO

RESTAURANT AND TERRACE

PRIVATE DINING MENU

55 per person

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

STARTERS

Confit chicken & ham hock terrine
Apricot & raisin jam, spiced flatbread (gf+)

Butterflied mackerel
Tapenade, beetroot, pickled shallot (gf)

Roasted tomato & sweet red pepper soup
Goat's cheese, truffle & olive crumb (v, v+, gf+)

MAINS

Pot-roast Creedy Carver chicken
Rosemary potato, beans & chorizo (gf)

Herb crusted Cornish black seabream
Caponata vegetables, salsa verde (gf+)

Linguine puttanesca
Capers, chilli, olives, goats cheese (v, v+)

DESSERT

Baked vanilla rice pudding
Rhubarb compote, clotted cream (gf, v)

Dark chocolate & toffee croissant bread pudding
Toffee ice cream (v)

Selection of cheeses, wheat wafers, quince & grapes
Driftwood goats cheese, Montgomery Cheddar, Vale of Camelot blue, Bath soft (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%