

OLIO

RESTAURANT AND TERRACE

BREAD, NIBBLES & BITES

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

SMALL PLATES

Collebianco Burratina slow roasted Jerusalem artichokes, crispy chickpea vinaigrette (gf, v)	10
Grilled halloumi coriander, lime, pomegranate (v, gf)	9
Gambas pil pil chorizo, chilli, lemon, Iford Manor sourdough (gf+)	14
Ham croquettes cranberry & chilli jam	9
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 crumb (v, gf+, v+)	10

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

SOMERSET SHARING

Somerset Camembert 20
"No-dig" Garden pickles, chipolatas, sun blush tomatoes,
sourdough
designed to share

Montgomery Oglesfield cheese fondue, chipolatas, bacon
& prune rolls, salami & chorizo, sun-blushed tomato, olives,
gherkins (gf+, v+) 30
15 per person, minimum of 2 people

MEAT

Grilled Creedy Carver chicken rosemary potatoes, beans & chorizo (gf)	29
Stokes Marsh Farm beef fillet wild mushrooms, spinach, horseradish mash, truffle jus (gf)	39
Cornbury Estate venison loin bacon jam, honey-roasted beets, blackberry jus (gf+)	28
Norton St Philip short horn lamb shank champ mash, Bath beer onions, rosemary jus (gf)	28
Home Farm lamb leg & red quinoa salad feta, pomegranate, cucumber mint yoghurt, dukkah (gf)	20

FISH

Loch Duart salmon pesto mash, samphire, shallot & caper dressing (gf)	29
Grilled seabass caponata vegetables, salsa verde (gf)	28

VEG

Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	21
Wild mushroom gnocchi spinach, cavolo nero, parmesan cream (v+)	22
Roasted cauliflower "steak" celeriac puree, shimeji mushrooms, spicy tomato & tarragon dressing (v, v+, gf)	19

PUDDINGS

Dark chocolate bombe, blackberries, salted caramel ice cream (v+, gf+)	12
Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (v, gf+)	11
Baked vanilla rice pudding, rhubarb compote, clotted cream (v, 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 (v, 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%