

OLIO

RESTAURANT AND TERRACE

SELECTION OF BREADS & NIBBLES

Iford Manor sourdough & pumpkin seed stout bread split balsamic, rosemary oil (v+, gf+)	5
*add hummus & sun-blushed tomato pesto (v, ve, gf)	5
Chipolatas, honey, mustard	4
Padron peppers (v, ve, gf)	4
Nocellara olives (v, ve, gf)	4

SOMERSET BITES & SHARING PLATES

Somerset Camembert for two "No-dig" Garden pickles, chipolatas, sun blush tomatoes, sourdough	18
Grilled halloumi, coriander lime, pomegranate (v, gf)	5/9
Gambas pil pil chorizo, lemon, Iford Manor sourdough (gf)	14/25
Goats cheese croquettes chilli jam (v)	8
Walter Rose beef meatballs Sicilian tomato sauce, parmesan, basil, Iford Manor sourdough (gf+)	12

SMALL PLATES

Serrano ham Wyfe of Bath, truffle honey (gf)	12
Home-cured Chalkstream trout Fennel & shallot marmalade, balsamic dressing (gf)	11
Somerset onion soup Perry cider, rarebit (gf+)	9
Prawn & avocado roll (v+, gf)	12

SIDES

Somerset cauliflower cheese	6
Honey-glazed heritage beets & carrots, spiced seeds (v+, gf)	6
Truffle & parmesan fries (v+, gf)	7
Roast sea salt potatoes (ve, gf)	6
"No-dig" garden beans, rapeseed oil, chilli, garlic (ve, gf)	6
Koffman`s chunky chips (v+, gf)	6
Champ potatoes (gf)	6

PLANCHA CLASSICS

Stoke Marsh Farm beef burger bacon, Cheddar, tomato salsa, fries (gf+)	22
Flying Fish seabass fillets tomato & garlic potato, olive tapenade, lemon chermoula (gf)	26
Grilled Creedy Carver chicken Merguez sausage, caponata vegetables & feta (gf+)	26
Bubble & leek Wild mushrooms, Macdonald farm poached egg tarragon hollandaise (v)	19

ROASTS

Crackled Gloucester Old Spot pork loin, apple sauce Yorkshire pudding, pigs in blanket, sea salt potatoes, tenderstem broccoli, beets & carrots (gf+)	25
28 Day aged Stokes Marsh sirloin of beef Yorkshire pudding, pigs in blanket, sea salt potatoes, tenderstem broccoli, beets & carrots (gf+)	26
Roast leek & mushroom loaf, Yorkshire pudding, sea salt potatoes, tenderstem broccoli, beets & carrots (v)	17

HEARTY SALADS

Home Farm lamb leg, feta, pomegranate, red quinoa cucumber mint yoghurt, dukkha (gf)	18
Loch Duart Cajun salmon "Nicoise Salad", potatoes, olives, sun-blushed tomato, beans, egg.(gf,v)	13/17
Grilled goats cheese & beetroot sunflower & pumpkin seeds, maple sherry vinegar dressing (gf, v)	17

PUDDINGS

Dark chocolate & raspberry bombe, raspberry sorbet (gf+, v+)	12
Vanilla rice pudding, clotted cream, rhubarb jam (gf, v)	10
Sticky toffee pudding, caramel sauce, salted caramel ice cream (v, gf+)	10
Honeycomb ice cream, honeycomb, chocolate sauce (v, gf)	9
Sorbet selection, berry compote (v, v+, gf)	8
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%