

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, chilli, 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

Honey-glazed heritage beets & carrots, spiced seeds (gf)	6
Truffle & parmesan fries (v+, gf+)	7
Koffman`s chunky chips (v+, gf+)	6
Garlic roasted potatoes, sour cream, pickled shallots (v+, gf)	6
Tenderstem broccoli, rapeseed oil, chilli, garlic (ve, gf)	6
Champ potatoes (gf)	6

PLANCHA & SKILLET

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
Grilled Loch Duart salmon slow leeks, late season "No-dig" garden tomatoes (gf)	25

CLASSICS

28 day aged, 8oz ribeye steak "no-dig" garden leaves, Koffman`s fries Café de Paris (gf+)	37
Stoke Marsh Farm beef burger bacon, Cheddar, tomato salsa, fries (gf+)	22
Linguine puttanesca capers, chilli, olives, goats cheese (v, v+)	20
Battered Brixham day boat haddock crushed minted peas, Koffman`s chunky chips curried tartare	22
Braised Wiltshire lamb shank slow cooked Bath beer onions, champ potatoes (gf)	27


HEARTY SALADS

Home Farm lamb leg & red quinoa feta, pomegranate, cucumber mint yoghurt, dukkah (gf)	18
Loch Duart Cajun salmon "Nicoise Salad" potatoes, olives, sun-blushed tomato, beans, egg, feta (gf)	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, honey-baked plum (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%

 Sustainable Cornish sea food