

OLIO

RESTAURANT AND TERRACE

SELECTION OF BREADS & NIBBLES

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	6
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-blushed tomatoes, sourdough (gf+)	22
Chicken liver parfait Homewood garden quince, toasted sourdough	11
Gambas pil pil chorizo, lemon, garlic, chill, sourdough (gf+)	15
Sweet potato & spinach falafel cumin hummus, pickled shallot, dukkah (v+, gf)	8

SMALL PLATES

Wye Valley asparagus crispy ham, cherry tomato (v+, gf+)	12
Rosemary focaccia blue cheese, serrano ham, pickled pear	10
Smoked salmon mousse sourdough, pickled no-dig beetroots (gf+)	12
Grilled halloumi coriander, lime, pomegranate (v, gf)	15

PLANCHA & SKILLET

Oven-roasted seabass pesto mash, leek & tomato fondue, crayfish & chive beurre blanc (gf)	28
Creedy Carver chicken grilled asparagus, polenta, wild garlic pesto (gf)	29
Barbecue rub West End Farm pork loin creamed greens, maple roasted butternut, onion jus (gf)	28
Hinton venison loin blackberries, celeriac purée, purple sprouting broccoli (gf+)	30

CLASSICS

Stokes Marsh Farm 8oz ribeye No-dig garden Parmesan leaves, Koffmann`s fries peppercorn sauce (gf)	39
Roast halibut Montpellier roasted fennel, lobster bisque, spring onion & tomato	30
Linguine puttanesca capers, chilli, olives, goats cheese (v+)	21
Wild chestnut & oyster mushroom gnocchi spinach, crispy cavolo nero, parmesan cream (v, v+)	24

HEARTY SALADS

Confit chicken leg smoked bacon, pesto orzo, cherry tomato, chicory, Parmesan (gf+)	20
Roasted sweet potato pearl barley, lentils, tomato, sour cream, avocado (gf+)	19

SIDES

Honey-glazed No-dig beetroots & carrots, spiced seeds (gf)	6
Truffle & Parmesan fries (v+, gf+)	9
Koffmann`s chunky chips (v+, gf+)	7
Garlic roasted potato, Bravas sauce, saffron aioli (v+, gf)	7
No-dig purple sprouting broccoli, chilli, garlic (ve, gf)	8
Samphire, rapeseed oil, chilli, garlic (ve, gf)	7

DESSERTS

Forced Yorkshire rhubarb, stem ginger cheesecake pumpkin seed brittle (gf+)	10
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v, gf+)	11
Dark chocolate pave, cherry glaze, griottine cherries honeycomb ice cream (v+, gf+)	12
Eton mess sundae, Italian meringue, mixed berries, honeycomb (gf, v+)	10
Sorbet selection, winter spiced berry compote (v+, gf)	9
Selection of cheeses Godminster Cheddar, Katherine goat`s cheese Baron Bigod, Vale of Camelot Blue (v, gf+)	14

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%