

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
Serrano ham wyfe of Bath cheese, truffle honey (gf)	11
Gambas pil pil chorizo, lemon, garlic, chill, sourdough (gf+)	9/18
Sweet potato & spinach falafel cumin hummus, pickled shallot, dukkah (ve, gf)	8

SMALL PLATES

New Forest asparagus béarnaise sauce (v, gf)	9
Smoked salmon mousse sourdough, pickled no-dig beetroots (gf+)	12
Grilled halloumi coriander, lime, pomegranate (v, gf)	6/9
Fried tenderstem broccoli bang bang, feta, dukkha (v+, gf+)	8

SIDES

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

PLANCHA & SKILLET

Roasted seabass rosemary & lemon, anchovy, olive & sun blushed tomato tapenade (gf)	22
Creedy Carver chicken New Forest grilled asparagus, wild garlic pesto (gf)	24
Barbecue rub West End Farm pork loin creamed greens, maple roasted butternut, onion jus (gf)	28
Norton St Phillip lamb rump crushed oregano peas, caesar dressed gem lettuce, pangrattato (gf+)	26
Roast halibut fennel barigoule, samphire, Montpellier butter (gf)	25

CLASSICS

Stokes Marsh Farm 8oz ribeye No-dig garden Parmesan leaves, Koffmann`s fries peppercorn sauce (gf)	39
Linguine puttanesca capers, chilli, olives, goats cheese (v+)	20
Wild chestnut & oyster mushroom gnocchi spinach, crispy cavolo nero, parmesan cream (v, v+)	20

HEARTY SALADS

Char-grilled asparagus, cherry tomato & pesto orzo chicory, Parmesan (v, gf+)	15
Roasted sweet potato & pearl barley, lentils, tomato sour cream, avocado (v, gf+)	16
Ruby beetroot, green beans, feta & quinoa mint yoghurt, honey mustard, dukkah (v+, gf)	16
*Add	
Halloumi	5
Bacon	3
Tiger prawns	7
Chermoula chicken breast	9

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 fondant, raspberries, raspberry sorbet	12
Eton mess sundae, Italian meringue, mixed berries, honeycomb (gf+, v+)	10
Sorbet selection, spiced berry compote (v+, gf)	9
Selection of cheeses Godminster Cheddar, Katherine goat`s cheese Baron Bigod, Barkham 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%