

# OLIO

## RESTAURANT AND TERRACE

# PRIVATE DINING MENU

65 per person

Including a glass of Prosecco on arrival & tea or coffee after your meal

### STARTERS

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Grilled goats cheese, black olive tapenade, pickled beets, sweet mustard dressing (v, gf+)

Crispy Gressingham Duck, honey, orange & soy (gf+)

Hot & cold smoked salmon gravlax, garlic & lime asparagus, horseradish dressing (gf)

### MAINS

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Roast Creedy Carver chicken, feta & basil, sun blushed tomato, basil creamed potato, No-Dig greens (gf)

Garlic crusted Cornish cod, chorizo & lentils, chicory, seaweed & parsley butter (gf+)

Stuffed Romano pepper with ricotta & mascarpone, tomato & pomegranate salad (v, gf)

### DESSERT

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Eton mess, Cheddar strawberries & cream (v, gf, v+)

Chilled lemon posset, poached raspberries, honeycomb brittle (gf, v)

Selection of three Somerset artisan cheeses, spiced apple chutney, wheat wafers (gf+, v)

v denotes vegetarian dishes, v+ denotes a dish that can be made vegan friendly, gf denotes gluten free dishes, gf+ denotes dishes that can be made gluten free. If you have an allergy or dietary requirements please inform our team before selecting your choices

Please note there is a discretionary service charge of 10%