

# OLIO

## RESTAURANT AND TERRACE

### SELECTION OF BAKED BREADS

Coombeshead Farm sourdough & pumpkin seed stout bread split balsamic, rosemary & chilli oil (v+)	5
Hummus, tapenade, hazelnut (ve)	4
Nocellara olives (ve)	6

### SOMERSET BITES & SMALL PLATES

Grilled halloumi, coriander, lime, pomegranate (v)	9
Padron peppers, smoked chilli jelly (v+)	7
Serrano ham, Wyfe of Bath, truffle honey	12
Spiced tiger prawns, chimichurri, chorizo	12
Sweet potato falafels, hummus, hazelnut (v+)	9
Creedy Carver duck & tarragon terrine, onion loaf	10
Seasonal Soup served with Ale Bread	9

### PLANCHA & SKILLET

South coast seabass, olives, chermoula, tomato & herb butter sauce	24
Roast gnocchi, butternut, pumpkin seed, ricotta (v+)	19
Stokes Marsh Farm beef burger, bacon, Cheddar, fries	22
Linguine puttanesca, capers, chilli, olives, goats' cheese (v+)	20
Pot roast Creedy Carver duck breast, celeriac puree, orange sauce	28
Stokes Marsh Farm ribeye steak, fries, Café de Paris	35
Beef Blade, honey roasted roots, salsa verde	26
Cured & herb salmon fish cake, poached egg, caviar hollandaise	22

### HEARTY SALADS

Roast sweet potato, sour cream, avocado, tomato salsa, cashews, coriander (v+)	13/17
Walter Rose chicken, smoked bacon, avocado, hazelnuts	15/20

### SIDES

Juniper braised red cabbage (v)	7
Tenderstem, chilli, mint, (v+)	9
Truffle & Parmesan fries (v+)	8
Koffman's chunky chips (v+)	7
Honey-roasted beets, carrots (v+)	7
Roast new potato, pickled shallot, lemon crème fraiche (v+)	8
Lemon & garlic samphire (v+)	9

### PUDDINGS

Affogato, amaretto, vanilla ice cream	10
Sticky toffee pudding, caramel sauce, vanilla ice cream	10
Honeycomb ice cream, honeycomb, chocolate sauce	9
Sorbet selection, berry compote (v+)	8
Baked Apple tart, cinnamon crumble, clotted cream	10
Dark chocolate fondant, toffee popcorn, Dulce de Leche	12

### CHEESE

Choice of three or the whole board	14/17
Godminster Cheddar	
Driftwood goats' cheese	
Dorset Blue Vinny	
Montgomery Oglesfield	
Wyfe of Bath	
All with quince, pickled walnut, truffled honey & wheat wafer	

v denotes vegetarian dishes, ve denotes vegan dishes  
v+ denotes a dish that can be made vegan friendly  
vo denotes a dish that can be made vegetarian friendly  
If you have an allergy or dietary requirements please see a member of the team  
Please note there is a discretionary service charge of 12.5%