

OLIO

RESTAURANT AND TERRACE

DESSERT MENU

PUDDINGS

- Dark chocolate bombe, blackberries, salted caramel ice cream (v+, gf+) 12
- Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (gf+) 11
- Baked vanilla rice pudding, rhubarb compote, clotted cream (v) 10
- Honeycomb ice cream honeycomb, chocolate sauce (v, gf) 10
- Sorbet selection berry compote (v, v+, gf) 9

CHEESE

- Selection of cheeses 12
- Driftwood goats
Westcombe Cheddar
Vale of Camelot Blue
Somerset Brie (gf+)

DESSERT & FORTIFIED WINE

- La Fleur d'or Sauternes, Bordeaux, France 2021
Apricot, citrus & creamy patisserie notes
75ml 8.5 Bottle 84 (75cl)
- Kardos Tündérmese, Tokaj, Hungary, 2022
Rich intense mandarin, pear, lime & honey
75ml 7.5 Bottle 47 (50cl)
- Burrow Hill Ice Cider, Somerset, UK, NV
Baked apple, honey & raisin
75ml 9 Bottle 57 (50cl)
- Barros 10yr Tawny Port, Douro, Portugal
Dried fruit, vanilla & chocolate notes
75ml 11.5 Bottle 114 (75cl)
- Alcyone Tannat, Canelones, Uruguay, NV
Winter flowers, Madagascan vanilla, chocolate,
dark cherries
75ml 12.5 Bottle 83 (50cl)

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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%