

OLIO

RESTAURANT
AND TERRACE

NO-DIG FEASTING DOMES

in partnership with Somerset Grill Co.

Pickled magnolia, goats cheese, oak-aged tomato balsamic
Buffalo mozzarella, no-dig heritage tomatoes, red onion, baby basil, pomegranate molasses
Rosemary focaccia

Cooked over fire on the Somerset Grill

Southwest pulled spare rib pork, Somerset cider vinegar, hot sauce
Butterflied Creedy Carver Greek style chicken, garlic, oregano,
paprika, feta, olives

Whole branzino sea bass, chermoula rub, lemon & thyme
Stokes Marsh Farm cajun flat iron steak
Greek moussaka, spices, oregano, yoghurt, lentils (v)

All served with

Cast iron Charlotte new potatoes, confit garlic & Darren's mint
Ember roasted no-dig beets, sherry vinegar, honey, seeds
BBQ spring Duncan cabbage, 'nduja butter
Florence fennel salad, pomegranate, mint

Homewood Eton mess, Cheddar strawberries,
meringue, lime, tropical soup

75 per person

Including a garden tour and a glass of Kaleidoscope gin & tonic on arrival

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%

Share your feast @homewoodbath