

OLIO

RESTAURANT AND TERRACE

DESSERT MENU

PUDDINGS

Honey-glazed rice pudding, warm baked figs, 10
clotted cream (v, gf)

Homewood garden apple crumble, 10
blackberry, pressed Homewood quince,
vanilla ice cream (v+, gf+)

White chocolate panna cotta, poached pear, 12
mulled wine granita, honeycomb (gf)

Salted caramel brownie sundae, pumpkin 11
seed brittle, toffee popcorn (v)

Sorbet selection, autumnal berry compote 9
(v+, gf)

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)

Follow us on our Instagram @homewoodbath

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%