

OLIO

RESTAURANT AND TERRACE

DESSERT MENU

PUDDINGS

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| Honey-glazed rice pudding
fig compote (v, gf) | 10 |
| Homewood garden apple & blackberry
crumble, vanilla custard (v+, gf+) | 10 |
| White chocolate panna cotta, poached pear,
mulled wine granita (gf) | 12 |
| Salted caramel & brownie sundae, toffee ice
cream, maple syrup tuille (v) | 11 |
| Sorbet selection, autumnal berry compote
(v+, gf) | 9 |

CHEESE

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|----------------------|----|
| Selection of cheeses | 14 |
| Driftwood goats | |
| Westcombe Cheddar | |
| Vale of Camelot Blue | |
| Somerset Brie (gf+) | |

DESSERT & FORTIFIED WINE

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|---|--|
| 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%