

OLIO

RESTAURANT AND TERRACE

AFTERNOON TEA MENU

SAVOURY

Free-range chicken on brioche, mustard mayo, bacon, cranberry relish

Balsamic onion, goats cheese & spinach tart, sweet chili jam

Smoked salmon, ale bread, pickle & sour cream

No-dig pumpkin arancini, saffron aioli

SWEET

Blackberry & vanilla cheesecake

Choux bun, salted caramel chocolate cream

Chocolate, mango & passionfruit slice

SCONES

Plain scone

White chocolate & cranberry scone

Dorset clotted cream & strawberry jam

Full Afternoon Tea 32

Champagne Afternoon Tea 44

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%

PMD TEA SELECTION

Planters' Breakfast (Black tea)
Single-origin Planter's Breakfast tea

Planters' Earl Grey (Black tea)
Hand picked tea with natural bergamot oil

Radiant Rose (Black tea)
High grown black tea with rose petals

Chai Cinnamon (Black tea)
High grown black tea with indigenous Ceylon spices

St Andrews Estate Ceylon OP (Black Tea)
Light, slight rose with shortbread biscuit notes

Lovers' Leap Tea Estate (Black tea)
Bright and crisp flavors with delicate and elegant characteristics

Planters' Green (Green tea)
Curled leaf, delicate flavor with hint of fresh-cut grass aroma

White Stems (White tea, low caffeine)
Light, velvety mouthfeel, natural chocolate note

Rooibos (caffeine-free)
Refreshing, fruity notes, full of antioxidants

Lemongrass and ginger (caffeine-free)
Fresh, zesty lemongrass with spicy, sweet ginger

Peppermint Leaves (caffeine-free)
Fresh minty tang

COFFEE

Filter Coffee

Cappuccino

Latte

Flat White

Americano

Espresso

Double Espresso

Decaffeinated Coffee

ICED COFFEES & HOT CHOCOLATE

Iced Americano

Iced Latte

Iced Mocha

Hot Chocolate