

# OLIO

## RESTAURANT AND TERRACE

### AUTUMN LUNCH

Available Monday-Friday

#### TO START

Goats cheese croquettes  
Chilli jam (v)

Home-cured Chalkstream trout  
Fennel & shallot marmalade, balsamic  
dressing (gf)

Somerset onion soup  
Perry cider, rarebit (gf+)

#### TO SHARE

(SUPPLEMENT)

10

Somerset Camembert for two  
No-Dig Garden pickles, chipolatas,  
sun blush tomatoes, sourdough

#### THE MAIN EVENT

Braised Wiltshire lamb shank  
Slow-cooked Bath beer onions,  
champ potatoes

Grilled Loch Duart salmon  
Slow leeks, late season No-Dig Garden  
tomatoes

Bubble & leek  
Wild mushrooms, Macdonald Farm  
poached egg, tarragon hollandaise

#### THE FINALE

Vanilla rice pudding  
Rhubarb jam

Sticky toffee pudding  
Caramel sauce, salted caramel ice cream

Somerset Westcombe Cheddar  
Cider brandy chutney, wheat wafers & grapes

#### SIDES

Honey-glazed heritage beets & carrots,  
spiced seeds (gf) 6

Koffmann's chunky chips 6

Garlic potatoes 6  
Sour cream, pickled shallots

#### Two-courses 30 Three-courses 37

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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%