

OLIO

RESTAURANT AND TERRACE

SET LUNCH

Available Monday-Friday

Two-courses 30

Three-courses 37

TO START

Confit Creedy Carver chicken & ham hock terrine, apricot & raisin relish (gf+)

Home-cured Chalkstream trout pickled beets, horseradish mayo (gf)

Roasted tomato & sweet red pepper soup truffle & olive crumb (v, gf+, v+)

THE MAIN EVENT

Pork tenderloin rosemary potatoes, beans & chorizo (gf)

Wild mushroom gnocchi spinach, cavolo nero, parmesan cream (v+)

Loch Duart salmon barbecued vegetables, basil pesto (gf)

SIDES

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

Koffmann's chunky chips (v+, gf+)

Tenderstem broccoli, chilli & garlic

TO SHARE

(SUPPLEMENT)

Somerset Camembert for two No-Dig Garden pickles, chipolatas, sun blush tomatoes, sourdough 10

THE FINALE

Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (gf+) 6

Baked vanilla rice pudding, rhubarb compote clotted cream (gf) 7

Honeycomb ice cream, honeycomb chocolate sauce (v, gf) 7

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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%