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)

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 Honey-baked plum (gf, v)

Sticky toffee pudding Caramel sauce, salted caramel ice cream (v, gf+)

Somerset Westcombe Cheddar Cider brandy chutney, wheat wafers & grapes

SIDES

10

Honey-glazed heritage beets & carrots, spiced seeds (gf)	6
Koffmann's chunky chips	6
Garlic potatoes Sour cream, pickled shallots	6

Two-courses 30 Three-courses 37

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%