

# OLIO

## RESTAURANT AND TERRACE

### AFTERNOON TEA MENU

#### SAVOURY

Roasted chicken & tarragon mayonnaise on  
brioche, baby gem

Sun-blushed tomato & English gruyere tartlet

Smoked salmon, ale bread, pickle & sour  
cream

Wild garlic, pork & nduja roll

#### SWEET

“Cookies & cream” cheesecake

Lemon meringue choux bun

Raspberry, rosewater & white chocolate slice

#### SCONES

Buttermilk & vanilla

Sour cherry & dark chocolate

Dorset clotted cream & strawberry jam

#### Full Afternoon Tea 35

#### Champagne Afternoon Tea 48

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