OLIO

RESTAURANT AND TERRACE

DESSERT MENU

11

PUDDINGS

Dark chocolate pavé mango & lime, tropical sauce (gf)

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

Raspberry Eton mess Italian meringue, Homewood honey (gf, v+)

Lemon posset Cheddar strawberries, elderflower (gf+)

CHEESE

Selection of cheeses

Driftwood goats Westcombe Cheddar Vale of Camelot Blue Somerset Brie (gf+)

DESSERT & FORTIFIED WINE

- 12 La Fleur d'or Sauternes, Bordeaux, France 2021 Apricot, citrus & creamy patisserie notes 75ml 8.5 Bottle 84 (75cl)
- Kardos Tündérmese, Tokaj, Hungary, 2022 Rich intense mandarin, pear, lime & honey 75ml 7.5 Bottle 47 (50cl)
- Burrow Hill Ice Cider, Somerset, UK, NV
 Baked apple, honey & raisin

Barros 10yr Tawny Port, Douro, Portugal Dried fruit, vanilla & chocolate notes

12 75ml 11.5 Bottle 114 (75cl)

75ml 9 Bottle 57 (50cl)

Alcyone Tannat, Canelones, Uruguay, NV Winter flowers, Madagascan vanilla, chocolate, dark cherries 75ml 12.5 Bottle 83 (50cl)

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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%