



## All day dining menu

### Light bites and sharers

Pennyhill Park bakery bread board with cultured butter 8.0  
preserved estate lemon balm vinegar and British cold pressed rapeseed oil

Hillfield soup with Pennyhill Park bakery bread 14.0

Smoked ChalkStream trout 17.0  
capers, soda bread with dill crème fraîche

Surrey charcuterie board served with pickles 21.0

### Larger Plates

Barkham Blue cheese, pickled Berkshire beetroot, walnut pear & bitter leaf salad 18.00

Cotswold White chicken Caesar salad, anchovies, pancetta and bread crisps 18.5

Dorking Brewery beer-battered haddock 26.0  
with triple cooked chips and minted peas

Hill House Farm ham, crispy Chapel Farm egg and chips 23.0  
with house piccalilli

Hillfield classic Club sandwich 19.0  
with skin-on fries

Hillfield plant-based Club sandwich (PB) 17.5  
with skin-on fries

Hillfield seasonal vegetarian burger 24.5  
cheddar, brioche bun and skin-on fries\*

Hillfield burger 26.0  
crispy bacon, sticky short rib, cheddar, brioche bun and skin-on fries

## Sides

Skin-on fries 8.0

Hand-cut chips 8.5

Farm gate to Hillfield plate vegetables 8.0

Farm gate to Hillfield plate seasonal salad 7.5

## Sweet treats

The perfect accompaniment to a tea or coffee...

Milk chocolate fudge (GF) and salted caramel bonbons 7.5

Plain and fruited scones served with clotted cream and home-made strawberry conserve 6.0

## Puddings

Tiramichoux profiterole 10.5

Filled with mascarpone Chantilly, with second flush coffee-soaked sponge with a warm mocha sauce

Knickerbocker glory

Pennyhill Park honey and vanilla ice cream, with Wye Valley poached rhubarb, elderflower custard and rhubarb sauce 9.5

Knickerbocker glory

Chocolate and vanilla ice cream, cobnut sauce, caramelised cobnuts, caramel tuille and aero chocolate 9.5

Hillfield Jaffa cake 7.5

Served with kalamansi curd and orange stracciatella ice cream

Hillfield cheese board 19.0

Selection of local cheeses with caramelised onion chutney