



Sample Themis all day dining menu

Served from 11am to 5.30pm

Brunch plates

Superfood granola bowl (GF) 5.0

Greek yoghurt, forest berries compôte topped with our homemade superfood granola

Vitamin C boosting fruit salad 6.0

orange segments, kiwi, pineapple, cantaloupe melon, blueberries

Eggs your way

Chapel Farm poached, scrambled, or fried eggs on sourdough toast 8.0

add smashed avocado 5.0

add cold smoked ChalkStream trout 6.0

add Cumberland sausage 4.5

add smoked streaky bacon 4.0

As sure as eggs is eggs

poached Chapel Farm eggs on top of a sourdough English muffin
with Hollandaise sauce

Surrey Benedict with Hill House Farm ham 8.5/15.0

Hampshire Royale with cold smoked ChalkStream trout 9.5/16.5

Hillfield Florentine with garden herb, kale and spinach 7.5/13.5

Potato hash (GF) (PB) 12.0

roasted potato and pepper hash with kale and superstraccia

Bacon butty 14.0

Hill House Farm streaky bacon, toasted white bloomer

go all out and add a fried egg, it's on us!

PENNYHILL PARK



Nibbles

- Assortment of Nocellara olives (PB) 7.0
- Exercise? Oh, I thought you said extra fries! (PB) 7.0
- Sweet potato fries (PB) 8.5
- Themis bread board 7.0
- Sourdough, focaccia, and seeded cracker
- With cold pressed rapeseed oil and balsamic

Small plates

- Soup of the day with sourdough bread 14.0
- Kitchen garden crudité's with chickpea hummus and olive crumb(PB) 7.5
- Surrey charcuterie 10.0/18.5
- With Spenwood cheese, caper berries, sundried tomatoes and balsamic onions
- Cold smoked salmon with Granny Smith apple and radish 14.5
- Halloumi and peach salad* 12.5
- With chargrilled halloumi, caramelised peach, seasonal leaves with white balsamic dressing
- Goat's cheese croquettes with spicy tomato and caramelised onion chutney 9.5
- Chicken skewers with dill crème fraîche 14

Large plates

- Superfood salad (PB) 17.5
- With marinated tomatoes, sliced avocado, tabbouleh, roasted sweet potato and sesame dressing
- add chicken breast 6.0
- Cured salmon poke bowl 20.0
- With sticky rice, pickled red cabbage, carrot, edamame and avocado
- choose from; citrus ponzu dressing, wasabi mayonnaise or sesame goma dressing
- British rump steak 29.5
- With crispy mini jacket potatoes, seasonal salad, and a garlic and herb butter
- Buttermilk chicken burger 24.5
- With sliced avocado, beef tomato, baby gem lettuce and skin-on fries
- Veggie burger 20.0
- With cheddar cheese, tomato, baby gem lettuce, red onion, brioche bun and skin on fries
- Pumpkin and sage ravioli (PB) 23.0
- With roasted pumpkin, superstraccia, mushrooms, and sage

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.

PENNYHILL PARK



Sweet plates

Plain and spiced fruited scones (GF and PB available) 6.0

Served with Dorset clotted cream and mulled plum jam

Hillfield Jaffa cake (GF) 6.5

Vanilla sponge topped with orange ganache and orange jelly

Spiced plum Cambridge burnt cream (GF) 9.0

Vanilla set custard with spiced plum compôte

Gingerbread cake 8.5

Topped with spiced Chantilly and crystallised ginger

Cranberry present (GF) (PB) 9.5

64% chocolate mousse filled with cranberry compôte on a chocolate sablé biscuit

Smoothies

Freshly made to order boosted with vitamin-rich fresh herbs from our garden

Berry refresh strawberry, blueberry, raspberry, banana, basil 9.5

Green goddess avocado, spinach, apple, banana, mint 9.0

Protein power almond, banana, mango, coriander 8.5

Velvet Chocolate

once you've chosen your chocolate, elevate your treat

with our tempting range of delectable toppings

The classic 6.0

Milk chocolate and orange 6.5

Spiced dark chocolate 6.5

Caramel white chocolate 6.5

Chocolate gianduja 7.0

Why not make it a hot toddy?

add rum (35ml) 13.0

add whisky (35ml) 13.5

Hot drinks

Camellia's Teas 4.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Fresh Mint,

Jasmine, Lemon & Ginger, Very Berry, Sencha Green

Camellia's Therapy Tea 4.5

Digest & Energise

Barista made coffee 4.5

Cappuccino, americano, caffè latte, flat white, macchiato, double espresso

Coffee syrups 1.5

Almond, hazelnut, vanilla, caramel

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