



Sample Themis all day dining menu

Served from 11am to 5.30pm

Brunch plates

Surrey Benedict 8.5/15.0

Hill House Farm ham and crispy streaky bacon

Hampshire Royale 9.5/16.5

Cold smoked ChalkStream trout

Florentine 7.5/13.5

Wilted spinach and kale

Superfood granola bowl (GF) 5.0

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

Smashed avocado 14.0

With chilli and poached egg on toasted sourdough or crumpet Go plant-based with marinated tofu

Sweet potato hash 12.0

Shredded kale, poached eggs, gochujang hollandaise and tamari seeds

Protein pancake 9.5

Choose your topping

Fresh berries and Greek yoghurt

Nibbles

Marinated Nocellara olives (PB) 7.0 Wasabi peanuts (PB) 4.5

Themis bread board 8.0

Sourdough, focaccia, and seeded cracker

Served with olive oil, soy & honey, and sweet chilli houmous

Steamed greens (PB) 7.5

With lemon & olive oil

Skin-on fries (PB) 7.0

Sweet potato fries (PB) 8.5

Small plates

Tempura root vegetables 7.5

With miso tahini and harissa yoghurt

Grilled halloumi 9.5

With watercress, fresh pomegranate, honey, lemon and mint dressing

Ramen 15.0

Miso broth, boiled egg, rice noodles, pak choi, mushrooms Topped with chilli, spring onions, sesame and crispy seaweed

Tomato soup (PB) 14.0

Classic, comforting and full of flavour served with homemade sourdough

Garlic & herb prawn skewers 12.5

Tzatziki, pickled courgette

Large plates

Glazed buttermilk chicken burger 24.5

Chicken thigh marinated in buttermilk, ginger and lemongrass Served with slaw, gochujang mayo, and skin-on fries

Roasted salmon 27.5

With quinoa, fennel and orange salad, finished with olive and caper dressing

Sweet potato burger (PB) 24.5

With slaw, pickled cucumber, and skin-on fries

Teriyaki tofu (PB) 22.0

With rice noodles, mushrooms, pickled red cabbage, tenderstem, and carrot ribbons

Sweet plates

Plain and fruited scones (GF and PB available) 6.0

Served with Dorset clotted cream and strawberry jam

Hillfield Jaffa Cake (GF) 6.5

Vanilla sponge topped with orange ganache and orange jelly

Pear and Chocolate Slice (PB) (GF) 8.5

Vanilla sponge with pear compôte and pear mousse dipped in chocolate

Lemon and Plum Cambridge Burnt Cream (GF) 9.0

Lemon burnt cream with plum compôte

Fiery Pink Peppercorn Tart 9.5

Mandarin and ginger tart with a pink peppercorn mascarpone mousse and orange Chantilly

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. 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.