



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

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 4.50

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 8.50/15.0

Hampshire Royale with cold smoked ChalkStream trout 9.50/16.50

Hillfield Florentine with garden herb, kale and spinach 7.50/13.50

Bacon butty 14.0

Hill House Farm streaky bacon, toasted white bloomer

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

Nibbles

Meze board 8.0

Grilled pitta, marinated olives, hummus, tzatziki

Calamari with garlic aioli 12.0

Halloumi fries 9.5

with lime, coriander and sweet chilli dip

Garden herb focaccia (PB) 4.0

with cold pressed English rapeseed oil, and Pennyhill Park elderflower vinegar

Salads

Add chargrilled chicken breast 6.0

Add poached salmon 7.0

Add grilled halloumi 5.0

Tomato, mozzarella and garden herb salad (GF)* 15.5

Marinated tomato, garden herb pesto, basil and mozzarella

Green goddess salad (GF) 18.0

Avocado, cucumber, edamame, radish, mixed leaf with lemon dressing

Themis superfood salad (PB) 17.5

Marinated tomatoes, avocado, tabbouleh, roasted sweet potato and sesame dressing

Themis classic Caesar salad 14.5

Baby gem, anchovies, pancetta and bread crisps

Chargrilled marinated skewers

served with summer slaw and charred corn (GF)

Peri peri chicken 17.0

Minted lamb 18.5

Halloumi 14.0

Burgers

served in a brioche bun with skin-on fries

Buttermilk chicken 24.5

with avocado, baby gem, lettuce, tomato and dill crème fraîche

Hillfield beef burger 25.5

with crispy bacon and cheddar cheese

Pea, bean and mint (PB) 20.0

with beef tomato, baby gem lettuce, and red onion

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

Apricot burnt cream (GF) 8.5
Vanilla burnt cream with apricot compôte

Summer berries delice (GF) (PB) 9.0
Vanilla sponge topped with forest berries mousse, vanilla Chantilly and fresh berries

Chocolate and raspberry financier 9.5
Almond and brown butter sponge filled with raspberry, dipped in ruby chocolate
and topped with raspberry crèmeux

Smoothies

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

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

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

Protein power 8.5
almond, banana, mango, coriander