PENNYHILL PARK



Sample Themis all day dining menu

Served from 11am to 5.30pm

Nibbles Meze board 8.0 Grilled pitta, marinated olives, huumus, 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 colf pressed English rapeseed oil, and Pennyhill Park elderflower vinegar

Salted crisps (PB)(GF) 4.0

Vegetable crisps (PB)(GF) 4.0

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, edamme, 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 créme 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

Sides

Exercise? Oh, I thought you said extra fries! (PB) (GF) 7.0 Sweet potato fries (PB) (GF) 8.5 Seasonal dressed leaves (PB) (GF) 6.0

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

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 crémeux

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.