



## Sample Themis all day dining menu

Served from 11am to 5.30pm

### 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

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, 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

## 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