LET'S GO ALFRESCO...

April, May, September - Food served from noon until 6pm, drinks served from 10am to 7pm June, July, August - Food served from noon until 8pm, drinks served from 10am to 8pm



NIBBLES			CHARGRILLED MARINATED SKEWERS	
Mezze board		8.0	served with summer slaw and charred corn (GF)	
Grilled pitta, marinated olives, hummus, tzatziki			Peri peri chicken	17.0
Calamari with garlic aioli		12.0	Minted lamb Beef and black garlic	18.5 18.0
Halloumi fries		9.5	Mediterranean vegetables (PB)	12.0
With lime, coriander and sweet chilli dip			Halloumi	14.0
Garden herb focaccia (PB)		4.0		
With cold pressed English rapeseed oil, and Penn	yhill Park		BURGERS	
elderflower vinegar			served in a brioche bun with skin-on fries	
Salted crisps (PB)(GF)		4.0		
			Buttermilk chicken	24.5
Vegetable crisps (PB)(GF)		4.0	With avocado, baby gem lettuce, tomato and dill crème fraî	che
SALADS			Hillfield beef burger With crispy bacon and cheddar cheese	25.5
Add chargrilled chicken breast	6.0			
Add poached salmon	7.0		Pea, bean and mint (PB)	20.0
Add grilled halloumi	5.0		With beef tomato, baby gem lettuce, and red onion	
Tomato, mozzarella and garden herb salad (GF)*		15.5		
Marinated tomato, garden herb pesto, basil and mozzarella			SIDES	
Green goddess salad (GF) Avocado, cucumber, edamame, radish, mixed leaf with lemon dressing	f	18.0	Exercise? Oh, I thought you said extra fries! (PB) (GF)	7.0
			Sweet potato fries (PB) (GF)	8.5
Themis superfood salad (PB) Marinated tomatoes, avocado, tabbouleh, roasted sweet potato and sesame dressing		17.5	Seasonal dressed leaves (PB) (GF)	6.0
Themis classic Caesar salad Baby gem, anchovies, pancetta and bread crisps		14.5		

SWEET PLATES

In a waffle cone with a flake and lashings of raspberry sauce	4.99
British berries* Marinated with elderflower syrup and topped with Dorset clotted cream	6.5
Jude's Ice Cream tub Vanilla, chocolate, salted caramel, strawberry or vegan choc	6.0