



Sample All Day Dining Menu

Snacks & sharers

Pennyhill Park bakery bread board with cultured butter, estate lemon balm vinegar and British cold pressed rapeseed oil 7.5

Mini Spenwood and Isle of Wight aged garlic crispy potatoes 8.5

Pennyhill Park honey and mustard buttermilk chicken with chive crème fraîche 9.5

Hill House Farm roast pork belly bites in Hazy Hog cider glaze 9.5

Surrey charcuterie board, served with pickles 19.0

Smoked mackerel pâté with stout and black treacle soda bread 7.0

Mini Spenwood and Isle of Wight aged garlic crispy potatoes 7.5

Pennyhill Park honey and mustard buttermilk chicken 8.0

Light bites & larger plates

Hillfield soup with Pennyhill Park bakery bread 14.0

Cotswold White chicken, Hill House Farm ham hock and cured duck liver terrine, served with Surrey chorizo jam and sourdough toast 16.5

Smoked Chalk Stream trout, capers, soda bread with dill crème fraîche 17.0

Laverstoke mozzarella with marinated Isle of Wight tomatoes and garden herb pesto* 11/16.5

Cotswold White chicken Caesar salad, anchovies, pancetta and bread crisps 12.0/18.5

Dorking Brewery beer-battered haddock with triple cooked chips and minted peas 26.0

Hill House Farm ham, crispy Chapel Farm egg and chips with house piccalilli 23.0

Hillfield classic Club sandwich with skin-on fries 19.0

Hillfield plant-based Club sandwich with skin-on fries (PB) 17.0

Hillfield summer vegetarian burger, cheddar, brioche bun and skin-on fries* 24.5

Hillfield burger, crispy bacon, sticky short rib, cheddar, brioche bun and skin-on fries 26

Sides

Skin-on fries 7.5

Hand-cut chips 8.5

Farm gate to Hillfield plate vegetables 8.0

Farm gate to Hillfield plate seasonal salad 7.5

Sweet treats

The perfect accompaniment to a tea or coffee...

Milk chocolate fudge (GF) and salted caramel bonbons 7.5

Plain and fruited scones served with clotted cream and home-made strawberry conserve (GF and PB available) 6.0

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Puddings

Tiramichoux profiterole filled with mascarpone Chantilly, with second flush coffee-soaked sponge with a warm mocha sauce 10.5

Knickerbocker glory of Pennyhill Park honey and vanilla ice cream, with poached peach and cherry Chantilly 9.5

Summer fruit tacos with soft vanilla sponge, yoghurt ganache, Hampshire red berries and a strawberry sorbet 12.0

Hillfield Jaffa cake served with kalamansi curd and orange stracciatella ice cream 7.5

Cheese

Three counties' cheeses 18.0

Selection of local cheeses from Surrey, Berkshire and Hampshire, with apple and pear chutney

Brewed to perfection

Espresso 5.75

Americano 6.0

Cappuccino 6.0

Latte 6.0

Mocha 6.0

Flat white 6.0

Selection of teas 6.0

Velvet chocolate 6.0

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.