



Lily Pond winter menu

Nocellara olives 7.0

Surrey charcuterie 10.0/21.0

Selection of Tempus charcuterie served with sun blushed tomatoes, pickled onions, caper berries and toasted Pennyhill Park sourdough

Woodfired flatbreads

Pigs in blanket, cranberry and Cotswold brie 15.5

Foraged mushroom, broccoli, and superstraccia (PB) 12.0

Baked Tunworth 30.0

Hampshire cheese topped with Pennyhill Park honey, winter truffle and pecans with a homemade baguette(V)

Raclette 8.5

Oglesfield cheese with BBQ roasted potato wedges, pickled onions and cornichons (V)

Crêpes

Chocolate and praline sauce, caramelised hazelnuts and banana 7.0

Strawberries and Chantilly cream 6.5

Lemon and sugar 5.5

Fire pit toasting marshmallows

Giant marshmallow 3.0

S'more with homemade graham crackers and chocolate shards 5.5