

## PENNYHILL PARK



### 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 to 8pm, drinks served from 10am to 8pm

#### Nibbles

Meze board 8.0

Grilled pitta, marinated olives, hummus, tzatziki

Calamari with garlic aioli 12.0

Halloumi fries 9.5

Garden herb focaccia (PB) 4.0

with cold pressed English rapeseed oil, and Pennyhill Park elderflower vinegar

#### 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

Pennyhill Park honey and vanilla soft serve 4.99

in a waffle cone with a flake and lashings of raspberry sauce

British berries\* 6.5

Marinated with elderflower syrup and topped with Dorset clotted cream

Jude's Ice Cream tub 6.0

Vanilla, chocolate, salted caramel, strawberry or vegan chocolate