

Brunch plates

Superfood granola bowl (GF) 5.0

Greek yoghurt, forest berries compôte topped with our homemade superfood granola

Eggs your way

Chapel Farm poached, scrambled, or fried eggs on sourdough toast 8.0

add smashed avocado 5.0

add cold smoked ChalkStream trout 6.0

add Cumberland sausage 4.5

add smoked streaky bacon 4.0

As sure as eggs is eggs

Poached Chapel Farm eggs on top of a sourdough English muffin with Hollandaise sauce

Surrey Benedict 8.5/15.0

With Hill House Farm ham

Hampshire Royale 9.5/16.5

With cold smoked ChalkStream trout

Hillfield Florentine 7.5/13.5

With garden herb, kale and spinach

Bacon butty 14.0

Hill House Farm streaky bacon, toasted white bloomer

Go all out and add a fried egg, it's on us!

(GF) MADE USING GLUTEN FREE INGREDIENTS (PB) PLANT BASED

We may be able to adapt some of our dishes to meet your dietary requirements. Please advise us of any food allergies or intolerances.

A discretionary service charge of 13.5% will be added to your final bill. All prices include VAT

Nibbles

Assortment of Nocellara olives (PB)	7.0
Exercise? Oh, I thought you said extra fries! (PB)	7.0
Sweet potato fries (PB)	8.5
Themis bread board	7.0
Sourdough, focaccia, and seeded cracker With cold pressed rapeseed oil and balsamic	

Small plates

Soup of the day	14.0
With sourdough bread	
Kitchen garden crudités (PB)	7.5
With chickpea hummus and olive crumb	
Halloumi and peach salad*	12.5
With chargrilled halloumi, caramelised peach, seasonal leaves with white balsamic dressing	
Minted lamb skewers (GF)	18.5
served with summer slaw and charred corn	

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Large plates

Superfood salad (PB)	17.5
With marinated tomatoes, sliced avocado, tabbouleh, roasted sweet potato, and sesame dressing add chicken breast	6.0
Cured salmon poke bowl (GF)	20.0
With sticky rice, pickled red cabbage, carrot, edamame, and avocado choose from; citrus ponzu dressing, wasabi mayonnaise, or sesame goma dressing	
Buttermilk chicken burger	24.5
Chicken thigh with sliced avocado, beef tomato, baby gem lettuce, and skin-on fries	
Veggie burger	20.0
With cheddar cheese, tomato, baby gem lettuce, red onion, and skin-on fries	
Pumpkin and sage ravioli (PB)	23.0
With roasted pumpkin, superstraccia, mushrooms, and sage	

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	
Rhubarb Cambridge burnt cream (GF)	9.0
Vanilla burnt cream with rhubarb compôte	
Mixed berry delice (GF) (PB)	8.5
Vanilla sponge topped with red fruit mousse, and a berry crèmeux	
Pennyhill Park honey cake	9.5
Pennyhill honey sponge layered with caramelised, and dark chocolate ganache	

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Smoothies

Freshly made to order, boosted with vitamin-rich fresh herbs from our garden

Berry refresh strawberry, blueberry, raspberry, banana, basil	9.5
Green goddess avocado, spinach, apple, banana, mint	9.0
Protein power almond, banana, mango, coriander	8.5

Velvet Chocolate

Once you've chosen your chocolate, elevate your treat with our tempting range of delectable toppings

The classic	6.0
Milk chocolate and orange	6.5
Spiced dark chocolate	6.5
Caramel white chocolate	6.5
Chocolate gianduja	7.0
Why not make it a hot toddy?	
add rum (35ml)	13.0
add whisky (35ml)	13.5

Hot drinks

Camellia's Teas	4.5
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English Breakfast, Earl Grey, Chamomile, Peppermint, Fresh Mint, Jasmine, Lemon & Ginger, Very Berry, Sencha Green

Camellia's Therapy Tea	4.5
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Digest & Energise

Barista made coffee	4.5
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Cappuccino, americano, caffè latte, flat white, macchiato, double espresso

Coffee syrups	1.5
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Almond, hazelnut, vanilla, caramel

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