

Lily Pond Terrace Menu



Small Plates

Homemade garlic flatbread with smoked rapeseed oil, aioli and tomato (PB) 5.0
Grilled sardines, gremolata, sourdough toast 9.0
Isle of Wight tomatoes, strawberries, oak-smoked balsamic vinegar, basil, tarragon (PB) 10.5
Acorn-fed Ibérico charcuterie; chorizo, loin and salchichón, Manchego, olives 13.0
Grilled Cornish native lobster rolls, aioli, tomato salsa 15.0
BBQ soused mackerel, smoked apple butter, citrus fennel 8.0
Charred summer greens with almonds and chilli 9
Smoked Jersey Royal potatoes, summer truffle butter, Old Winchester cheese 10.0
Caesar salad, smoked anchovies, Spenwood cheese, Hill House Farm pancetta 8.0

Wood-Fired Oven Flatbreads

Smoked braised lamb shoulder, garlic butter, mint yoghurt, Isle of Wight tomatoes 14.0
Serrano ham, Manchego, grilled peach, roquette leaves, honey and balsamic dressing 12.0
Courgette, confit garlic, lemon, Superstraccia (PB) 11.0

Weekly Smokehouse Special

Take a look at the kitchen board to see Chef's special dish prepared from our wood-fired oven, barbecue or smoker

Something Sweet....

Pennyhill Park honey and vanilla ice cream 6.5
How would you like it served?
Take your pick between a waffle cone, knickerbocker glory glass or a chocolate cup and choose your own flavour combinations. Our choose one of our favourite flavour combinations:

Dulce de Leche

Dulce de leche, caramel pieces, white chocolate blossoms, caramel tuille

Almond Cherries and PX

Cherry sauce, aerated chocolate, freeze dried cherries, PX soaked cherries, cramelised almonds

Raspberry Rose

Raspberry sauce, raspberries, caramelised almond, dried rose

Eton Mess

Strawberry sauce, freeze dried strawberries, meringue, white chocolate blossoms