PENNYHILL PARK

Sample Lillypond Menu

Small Plates

Pennyhill Park honey and rosemary focaccia, cold pressed English rapeseed oil and elderflower vinegar (PB) 4.0 Cedar plank ChalkStream trout, dill pickled cucumber, and Aldhurst Farm cultured cream (GF) 8.0 Mussels in Surrey tomato and garden chilli sauce (GF) 8.0 Hill House Farm pulled BBQ pork sliders with 'slaw' 7.0 Air-dried Surrey beef with Old Winchester cheese and pickled onion (GF) 9.5 Heirloom tomatoes with Laverstoke Park Farm buffalo mozzarella and cold pressed English rapeseed oil (GF) * 8.0 Wood-fired allotment vegetables with garlic aioli (PB) (GF) 6.0 BBQ smashed potatoes and summer truffle (PB) (GF) 12.5 Smoked chicken Caesar salad 9.0

Woodfired oven flatbreads

Waterloo cheese, cultured cream and spring onion 12.0 Cured King Peter Ham, artichoke, smoked tomato and Old Winchester cheese 16.0 Smoked garlic confit, piquillo peppers, garden chilli and Superstraccia (PB) 13.5

Weekly smoke house special

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

Something Sweet

Pennyhill Park honey and vanilla soft serve ice cream 6.5 How would you like it served? Take your pick between a waffle cone, knickerbocker glory glass or a chocolate cup. Now choose your toppings to create your own indulgent masterpiece: Sauce - chocolate, caramel, strawberry, raspberry, herry, lemon Sprinkles - freeze-dried cherry, freeze-dried strawberry, freeze-dried raspberry, white chocolate blossoms, chocoalte popping candy, crystallised rose Texture - Caramelised cocas nibs, caramelised almond, chocolate chip cookie, meringue, aerated chocolate, cindertoffee Or choose one of our favourite flavour combinations... Eton Mess - Strawberry sauce, freeze-dried strawberry, meringue, white chocolate blossoms Pennyhill Park 'Crunchie', chocolate sauce, cindertoffee, chocolate popping candy, chocolate shards Black ForestCherry sauce, aerated chocolate, freeze dried cherries, caramelised cocoa nibs

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.

