



Sample Themis All Day Dining Menu

From 8:30am to 11:30am

All our bread and pastries are handcrafted daily in our bakery

Breakfast Buffet Selection

Indulge yourself with your choice of goodies from the buffet, including our home-baked Viennoiserie, locally sourced meats and cheeses, fresh fruits, juices and cereals 18

From 8:30am and throughout the day

Morning Pastries

Hillfield croissant 2.5

Hillfield double chocolate croissant 2.5

Hillfield cinnamon bun 2.5

Danish of the day 2.5

Plant-based banana and blueberry muffin (GF) 2.5

Plant-based croissant, with homemade strawberry conserve 2.5

Nutrition Bowls

Seasonal fig and coconut chia pudding (GF) (PB) 6

Hazelnut, soya and pear protein bowl (GF) (PB) 4

Vitamin C bowl (GF) (PB) 4

Blackberry booster overnight oats (GF) 5

Brunch

Smashed avocado 12

Pennyhill porridge (PB)(GF) 6

Pennyhill pancake 12

Potato hash (PB)(GF) 10.5

Hillfield full English 17

Hillfield vegetarian breakfast 17

Bacon butty 11

Surrey eggs, all served on top of an English muffin

with poached Chapel Farm eggs and Hollandaise sauce:

Surrey Benedict with Tempus King Peter Ham 13.5

Hampshire Royale with cold smoked Chalk Stream trout 15

Hillfield Florentine with foraged nettles, garden herb and spinach 10.5

From Noon to 5.30pm

Nibbles

Pennyhill garden rosemary focaccia with extra virgin olive oil and balsamic 3.5

Chickpea hummus topped with garden herb salsa and crispy capers
with grilled flatbread (PB) 6

Exercise? Oh, I thought you said extra fries! 5

Soups and Salads

Soup of the day served with white bloomer fresh from our bakery 10

Pennyhill Park kitchen garden salad: Marinated heirloom tomatoes, radish, fragrant micro
leaves and creamy avocado dressing (PB) 12

Themis Chicken Caesar salad: Baby gem lettuce, crispy pancetta, sourdough crisps,
anchovies and shaved Parmesan 16

Wraps and open sandwiches

All wrapped up or loaded on a slice of Pennyhill loaf, served with lusse leaf salad

Roast chicken salad: roast chicken, chicory, baby gem, radish, cucumber and salad
cream 13.5

Isle of Wight tomato: marinated Isle of Wight tomatoes with superstraccia, tomato
consommé dressing and chives (PB) 14

Hill House Farm BBQ pulled pork with crispy bacon, cheese fondue and slaw 14.5

Atlantic prawn and Chapel Farm egg with Hillfield Gin infused Marie Rose sauce and little
gem lettuce 15

Larger Plates

Surrey Charcuterie board; selection of locally cured charcuterie with pickles
and toasted sourdough 16

Buddha bowl; marinated tomatoes, quinoa, mushi radish, green tea egg, avocado, kimchi,
edamame beans, lotus root and wafu dressing 18

Coronation cauliflower; coconut creamed spinach, golden raisins, crispy capers and
almonds (GF) (PB) 20

Rapeseed poached pollock; gnocci, peas, broad beans, sugar snap and lemon
and mint cream sauce 22

Something sweet or an afternoon treat

Plain and fruited scones served with Surrey Hills cream and blackberry and Hillfield Gin conserve (GF and PB available) 4.5

Chocolate and coffee tart

Chocolate sweet pastry filled with chocolate and coffee ganache, chocolate mousse and topped with chocolate and coffee custard 7

Fig éclair

Vanilla choux pastry filled with fig crèmeux and blackcurrant compôte topped with vanilla and Pennyhill Park honey Chantilly 8.5

Pear & almond delice

Layers of almond sponge and vanilla cream topped with pear mousse on a vanilla sable (GF) (PB) 8

Hillfield Jaffa cake

Vanilla sponge topped with orange ganache and orange jelly 5.5