



All day dining menu

Light bites and sharers

Pennyhill Park bakery bread board with cultured butter 8.0
preserved estate lemon balm vinegar and British cold pressed rapeseed oil

Slow roasted tomato soup with Pennyhill Park bakery bread (PB) 14.0

Smoked ChalkStream trout 17.0
capers, soda bread with dill crème fraîche

Surrey charcuterie board served with pickles 21.0

Larger Plates

Barkham Blue cheese, pickled Berkshire beetroot, walnut pear & bitter leaf salad 18.0

Cotswold White chicken Caesar salad 18.5
with anchovies, pancetta and bread crisps

Hogsback Brewery cider-battered haddock (GF) 26.0
with triple cooked chips and minted peas

Hill House Farm ham, crispy Chapel Farm egg and chips (GF) 23.0
with house piccalilli

Hillfield classic Club sandwich 19.0
with skin-on fries

Hillfield plant-based Club sandwich (PB) 17.5
with skin-on fries

Hillfield seasonal vegetarian burger 24.5
cheddar, brioche bun and skin-on fries*

Hillfield burger 26.0
sticky short rib, cheddar, brioche bun and skin-on fries

Sides

Skin-on fries 7.0

Hand-cut chips 8.0

Farm gate to Hillfield plate vegetables 6.5

Farm gate to Hillfield plate seasonal salad 7.0

Sweet treats

The perfect accompaniment to a tea or coffee...

Milk chocolate fudge (GF) and salted caramel bonbons 7.5

Plain and fruited scones served with clotted cream and home-made strawberry conserve 6.0

Puddings

Raspberry profiterole 10.5

filled with mascarpone cream, raspberry compôte and sliced raspberries, served with raspberry coulis

Strawberry pavlova (GF) 9.0

meringue nest topped with elderflower Chantilly, strawberry compôte and strawberry sorbet

Knickerbocker glory 9.5

Chocolate and vanilla ice cream, cobnut sauce, caramelised cobnuts, caramel tuille and aero chocolate 9.5

Hillfield Jaffa cake 7.5

Served with kalamansi curd and orange stracciatella ice cream

Hillfield cheese board 19.0

Selection of local cheeses from Surrey, Berkshire and Hampshire, with caramelised onion chutney