



Sample Lilypond menu

Small plates

Pennyhill Park honey and rosemary focaccia (PB) £4
Cold pressed English rapeseed oil and elderflower vinegar

Cedar plank ChalkStream trout (GF) £8
dill pickled cucumber, and Aldhurst Farm cultured cream

Mussels (GF) £8
in Surrey tomato and garden chilli sauce

Hill House Farm pulled BBQ pork sliders £7
with 'slaw'

Air-dried Surrey beef (GF) £9.50
with Old Winchester cheese and pickled onion

Heirloom tomatoes (GF) £8
with Laverstoke Park Farm buffalo mozzarella, cold pressed English rapeseed oil*

Wood-fired allotment vegetables (PB) (GF) £6
with garlic aioli

BBQ smashed potatoes and summer truffle (PB) (GF) £12.50

Smoked chicken Caesar salad £9

Woodfired oven flatbreads £12
Waterloo cheese, cultured cream and spring onion

Cured King Peter Ham £16
Artichoke, smoked tomato and Old Winchester cheese

Smoked garlic confit (PB) £13.50
Piquillo peppers, garden chilli and Superstraccia

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 £6.50

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

Cherry

Lemon

Sprinkles

Freeze-dried cherry

Freeze-dried strawberry

Freeze-dried raspberry

White chocolate blossoms

Chocolate 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 Forest

Cherry 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.