

THE HINDS HEAD

BRAY

Aperitif

Speckled Martini | 16

Glass Delamotte, Rosé Brut, Champagne | 20

Bugsy Malone 0% | 12

Snacks

| | |
|---|----|
| Meadow Blend Sourdough, Cultured Butter (v) | £7 |
| *Add Beef Dipping Sauce | £5 |
| Scotch Egg | £8 |
| Devils on Horseback, Armagnac | £8 |
| Ham Hock Croquettes | £6 |
| Merguez Sausage | £7 |

Starters

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|---|-----|
| Roasted & Raw Scallop, Smoked Bacon Velouté | £23 |
| Celeriac Velouté (v) | £16 |
| Terrine en Croute, Prune Ketchup * | £19 |
| Beetroot, Kefir, Wasabi & Horseradish * (v) | £16 |
| The Truffle, Grilled Campaillou (v) | £18 |
| Lapsang Souchong Tea Smoked Salmon | £20 |

Mains

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|-------------------------------------|-----|
| Market Fish, Admiral Sauce | £35 |
| Oxtail & Kidney Pudding | £34 |
| Artichoke & Winter Truffle Tart (v) | £35 |
| Triple Cooked Chips & Fish | £31 |
| Hereford Ribeye | £52 |
| Fillet of Hereford Beef | £55 |

Served with a Choice of Bearnaise, Bone Marrow or Reform Sauce

To Share

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|--------------------|-----------------------|
| Ribeye on the Bone | Price per 100g £14.50 |
| T-Bone | Price per 100g £13.50 |
| Chateaubriand | Price per 100g £18.00 |
| Wagyu Sirloin | Price per 100g £26.00 |

Served with a Choice of 2 Sauces; Bearnaise, Bone Marrow & Reform Sauce

| | |
|---|------|
| Slow Cooked Halibut on the Bone, Admiral Sauce, Artichoke Purée | £80 |
| Beef Wellington, Red Wine Sauce, Pomme Purée | £130 |
| <i>(Subject to Availability)</i> | |

Sides

| | |
|--|----|
| Curried Parsnips, Chestnuts & Pancetta | £7 |
| Triple Cooked Chips (v) | £9 |
| Salt & Vinegar Fries (v) | £6 |
| Green Beans, Smoked Almonds* (v) | £8 |
| Bay Buttered Carrots (v) | £7 |
| Crispy Leaf Salad (v) | £ |



Heston Blumenthal's legacy dish to celebrate 30 years of The Fat Duck

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Desserts & Suggested Wine Pairing

Sticky Date & Walnut Pudding * (v) £15

2018 Royal Tokaji Blue Lable, Tokaji Aszu 5 Puttonyos, Hungary £23

Rhubarb & Custard Fool * (v) £15

2022 Saint Albert, Pacherenc du Vic Bilh, Plaimont, France £12

Quaking Pudding (v) £15

2022 Saint Albert, Pacherenc du Vic Bilh, Plaimont, France £12

Chocolate Wine Slush, Xoco Mayan Red

Millionaire Shortbread * (v) £17

2022 Corte Giara, Recioto della Valpolicella, Veneto, Italy £18

Black Forrest Fool for 2

Kirsch Mousse, Cherry Sorbet * (v) £28

2022 Corte Giara, Recioto della Valpolicella, Veneto, Italy £18

*These dishes contain nuts. Our menu contains allergens.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

Hot Drinks

Brazil Yellow Bourbon

Sourced from the carbon-neutral Daterra Estate in Brazil,
this 100% Yellow Bourbon coffee is a sustainable luxury.

This perfectly balanced espresso offers a creamy, full-bodied mouthfeel
with rich dark chocolate notes &
a refreshing hint of citrus.

Espresso - £3.95

Double Espresso - £5.50

Espresso Macchiato - £4.25

Double Macchiato - £5.95

Cappuccino - £5.95

Flat White - £5.95

Americano - £5.50

Latte - £5.95

Jamaica Blue Mountain

Sourced from the legendary Wallenford Estate's highest nano-lot, this rare Jamaica Blue Mountain espresso offers a luxurious "chocolate truffle" experience. Featuring exceptionally large Grade 19 beans, it delivers a rich, creamy body with notes of dark cocoa and macadamia.

Espresso - £8

Double Espresso - £10

Espresso Macchiato - £9

Double Macchiato - £11

Cappuccino - £12

Flat White - £12

Americano - £10

Latte - £12

Two Spoons Tea - £3.50

Bungalow blend - English Breakfast

Bucks blend - English Breakfast

Hedgerows & Hibiscus

Lemongrass & Ginger

Earl Grey

Camomile

Rooibos

Peppermint

Green Tea

Decaf Blend