

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

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

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

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

(Subject to Availability)

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

*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.
Dishes are subject to change. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.



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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

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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