

THE HINDS HEAD

BRAY

Aperitif

Speckled Martini | £16 Glass Delamotte, Rosé Brut, Champagne | £20 Buggy Malone 0% abv | £12

Snacks

Meadow Blend Sourdough, Cultured Butter (v)  £7
*Add Beef Dipping Sauce £5
Scotch Egg £8
Devils on Horseback £8
Popcorn Popcorn Chicken £9
Imperial Caviar & Triple Cooked Chips £45

Starters

Pea, Mint & Ham Hock Soup £16
Beetroot, Kefir, Wasabi & Horseradish * (v) £16
Pork Pie, Piccalilli £16
The Truffle, Grilled Campaillou (v) £18
Lapsang Souchong Tea Smoked Salmon £20
Ham Hock & Chicken Terrine, Celeriac Remoulade £16

Mains

Oxtail & Kidney Pudding £32
Market Fish, Admiral Sauce £35
Artichoke & Winter Truffle Tart (v) £35
Triple Cooked Chips & Fish £31
Shepherd's Pie, Crispy Sweetbreads £36

Hereford Ribeye £52
Fillet of Hereford Beef £55
Served with a Choice of Bearnaise, Bone Marrow or Reform Sauce

To Share

Wing Rib Price per 100g £12.50
T-Bone Price per 100g £13.50
Served with a Choice of 2 Sauces; Bearnaise, Bone Marrow & Reform Sauce

Sides

Curried Parsnips & Pancetta £7
Triple Cooked Chips (v) £9
Salt & Vinegar Fries (v) £6
Kalletes, Herb Olive Oil, Pickled Shallots (v) £7
Bay Buttered Carrots (v) £7
Crispy Leaf Salad (v) £7



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
Walnut Ice Cream * (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

British Cheese * £16

LBV Port, Graham's, Douro, Portugal £7

Perfectly Imperfect Sweetshop £19

Flavour Flipping Pastilles £19

Hot Drinks Selection on the Reverse

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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 - £4
- Double Espresso - £6
- Espresso Macchiato - £5
- Double Macchiato - £6
- Cappuccino - £6
- Flat White - £6
- Americano - £5
- Latte - £6

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