

# 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
Devils on Horseback, Armagnac	£8
Scotch Egg	£8
Merguez Sausage	£7

### Starters

Celeriac Velouté (v)	£16
Pork Pie, Piccalilli	£16
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
Shepherd's Pie, Crispy Sweetbreads	£36
Beef & Ale Pie	£37

Hereford Ribeye £52

Fillet of Hereford Beef £55

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

Beef Wellington £65

*Served with Pomme Puree and Red Wine Sauce (Subject to Availability)*

### 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

Kalettes, 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 Cheeses (v) £16

*20 Year Old Tawny Port, Grahams £13.50*



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## Hot Drinks

### Brazil Yellow Bourbon Specialty Coffee

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 Specialty Coffee

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