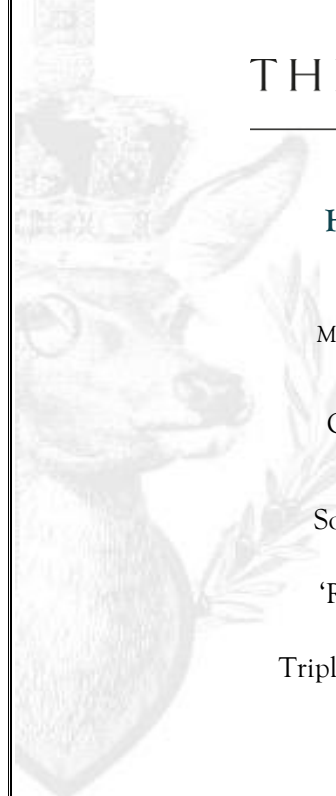




THE HIND'S HEAD

BRAY

Heston's Chippy Tea Menu

Crispy Battered Fish

*Mushy Peas, Curry Sauce and Pickled-onion
Malt Vinegar Spray, Sushi Noko*

Cod Tongue & Cheek Scampi

Tartar Sauce

Soused Quail Eggs, Black Pepper

'Reading Sauce' Pickled Onions

Triple Cooked Chips with Chippy Dip

Salt & Vinegar Fries

Crispy Leaf & Lemon Salad

Treacle Sponge, Milk Ice Cream

Tea or Coffee

£55 Per Person

**Monday to Thursday till 7PM
Friday All Day**

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

Chippy Tea

Heston has always taken inspiration from gastronomic nostalgia – dishes that mean a lot to a lot of us.

And fish & chips is most definitely one of those.

There's debate about whether it originated in Lancashire or London in the 19th century, but appetite for it grew quickly as an expanding urban population needed fast food on the go.

The culinary combo has since become a central part of our national identity.

By the 1930s there were more than 35,000 chip shops (often known as chippies) serving it up, particularly on Fridays, for dinner, supper or tea, depending on what part of the country you were from.

'Chippy Tea' is a widespread term of affection for the ritual that is fish & chips, in which even the accompaniments are non-negotiable – mushy peas are a must; dips, sauces and scraps are essential, and possibly a pickled egg or onion too.

A fishy feast, in fact, that naturally got Heston's imagination going.

