THE HIND'S HEAD

BRAY

Desserts
& Suggested Wine Pairing

Treacle Tart, Milk Ice Cream (v) £14
2018 Royal Tokaji Blue Lable, Tokaji Aszu 5 Puttonyos, Hungary £23

Christmiso Pudding * (v) £16
Candied Clementine, Brandy Ice Cream
2022 Sichel Sauternes 13.5


Quaking Pudding (v) £14
2022 Saint Albert, Pacherenc du Vic Bilh, Plaimont, France £12


Chocolate Wine Slush (v) £17
Millionaire Shortbread *
2023 Tesauro, Recioto della Valpolicella, C.Valpantena, Italy £16

British Cheese * £14
Chutney & Cracker
Graham's, 20 Year Old Port, Portugal £7

...After Dinner Treat
Hind's Head Hotcakes, Orange Blossom * £10


Heston Blumenthal's legacy dish

Coffee and Tea Selection on the Reverse

*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.

Coffee

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.

Espresso - £8
Double Espresso - £10
Espresso Macchiato - £9
Double Macchiato - £11
Cappuccino - £12
Flat White - £12
Americano - £10
Latte - £12

Tea - £3.50

Bungalow blend – English Breakfast
Bucks blend – English Breakfast
Hedgerows & Hibiscus
Lemongrass & Ginger
Earl Grey
Camomile
Rooibos
Peppermint
Green Tea
Decaf Blend