

# THE HIND'S HEAD

BRAY

## RESTAURANT MENUS

### MARY MENU

(available Monday - Friday lunch)

LAPSANG SOUCHONG TEA-SMOKED SALMON  
Sour cream butter and soda bread

SMOKED GUINEA FOWL AND CHICKEN PIE  
Shiitake mushroom, sage and mash potatoes

QUAKING PUDDING  
Cinnamon, nutmeg and compressed apple (v)

THREE COURSES 25.00

### ALEYN MENU

(available Monday - Sunday lunch & Monday - Saturday dinner)

POACHED SMOKED HADDOCK  
Leek and charlotte potato soup, quail egg and chive oil

HASH OF SNAILS  
Caper berries, pickled walnuts and pistachio\*

ROAST DUCK BREAST  
Beetroot, pearl barley and turnips

WARM CHOCOLATE PUDDING  
Orange, chocolate soil and vanilla ice cream (v)

FOUR COURSES 49.00

### ELIZABETH MENU

(available Saturday - Sunday lunch & Monday - Saturday dinner)

PEA AND HAM SOUP, SCOTCH EGG

LAPSANG SOUCHONG TEA-SMOKED SALMON  
Sour cream butter and soda bread

SCALLOP TARTARE  
Exmoor caviar, white chocolate and langoustine oil\*

ROAST SADDLE OF HIGHLAND VENISON  
Spiced red cabbage, star anise, pear and celeriac\*

POACHED PLUM AND ALMOND TART  
Sherry ice cream\* (v)

BAKED CUSTARD  
Golden syrup, oats and honey (v)

SIX COURSES 58.00

**Fish and vegetarian menu options available.**

(v) Vegetarian \*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 during menu transition period. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.