



WELCOME TO
THE HIND'S HEAD
BRAY

FIVE COURSE TASTING MENU
(available Monday - Sunday lunch & Monday - Saturday dinner)

PEA AND HAM SOUP, SCOTCH EGG
Mustard mayonnaise

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

SCALLOP WALDORF
Celery, walnut dressing, sea vegetables and dill oil*

BEEF A LA MODE
Braised Ox cheek, black truffle, oyster leaf and champ mash

WARM CHOCOLATE PUDDING (15 min.)
Orange, chocolate soil and vanilla ice cream (v)

58.00

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Fish and vegetarian menu options available.

~ OPTIONAL COURSES ~

A SELECTION OF THREE BRITISH CHEESES
Pear chutney and brown bread crackers with sour cherry and pecan bread*

10.00

BANBURY CAKES
Sherry and stilton

6.00

Each menu features a variety of matchless classics of British cuisine, cooked with the skill, precision, flavoursomeness and originality you'd expect from

Heston Blumenthal.

Our menus change each month, to explore and celebrate the best of traditional

British cooking, and to reflect our chefs' ongoing creative reinvigoration of

classic dishes.

(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.

A LA CARTE MENU
(available Monday - Saturday lunch & dinner)

SCOTCH EGG 5.00

STARTER

PEA AND HAM SOUP 9.00

VENISON CARPACCIO 15.00
Horseradish cream, parmesan and caper vinaigrette

SCALLOP WALDORF 15.50
Celery, walnut dressing, sea vegetables and dill oil*

MUSHROOM PARFAIT 10.50
Pickled mushrooms, wild rice and butter milk loaf (v)

DUCK AND GUINEAFOWL 'EN CROUTE' 12.00
Pistachio, prune and celeriac remoulade*

LAPSANG SOUCHONG TEA-SMOKED SALMON 9.50
Sour cream butter and soda bread

MAIN COURSE

10OZ HEREFORD RIBEYE 38.00
Steak sauce and triple cooked chips

ROAST FILLET OF COD 26.00
Mussels, fennel and cider butter sauce

DUCK BREAST 29.50
Pickled beetroot, pearl barley and turnips

ROAST STONE BASS 27.00
Ragout of celeriac, watercress and red wine sauce

BEEF A LA MODE 33.00
Braised Ox cheek, black truffle, oyster leaf and champ mash

GOATS CHEESE ROYALE 20.00
Cevennes onion, roasted pumpkin, violet artichokes and butternut squash velouté (v)

SIDES

GREEN BEANS, SMOKED ALMONDS 5.50 | CRISPY LEAF SALAD 3.95
| TRIPLE COOKED CHIPS 6.00

DESSERT

BANBURY CAKES 9.00
Sherry and stilton

PEACH MELBA* (v) 9.50

CHERRY BAKEWELL 9.50
Yoghurt ice cream* (v)

QUAKING PUDDING 9.50
Cinnamon, nutmeg and compressed apple (v)

WARM CHOCOLATE PUDDING 10.50 (15 min.)
Orange, chocolate soil and vanilla ice cream (v)

A SELECTION OF THREE BRITISH CHEESES 13.00
Pear chutney and brown bread crackers with sour cherry and pecan bread*

