

THE HIND'S HEAD

BRAY

PRIVATE DINING MENUS

III COURSE MARY MENU

PORK LOIN TERRINE
Juniper and Szechaun spice, pistachios, piccalilli*

CHICKEN & CELERIAC
Smoked almonds, leeks, Alsace bacon*

QUAKING PUDDING
Cinnamon, nutmeg, compressed apple (v)

FRESHLY BREWED COFFEE, TEA
Petit four

48.00

IV COURSE ALEYN MENU

PEA & HAM SOUP
Ham hock, Alsace bacon, mint oil
&
SCOTCH EGG
Mustard mayonnaise

CONFIT BUTTERNUT SQUASH
Goats curd, pickled raisins, Hedsor honey

ROAST PLAICE
Kale, smoked anchovies, cider butter sauce, mussels

CHOCOLATE MOUSSE
Almond biscuit, raspberry sauce, hazelnut ice cream*

FRESHLY BREWED COFFEE, TEA
Petit four

56.00

V COURSE ELIZABETH MENU

PEA & HAM SOUP
Ham hock, Alsace bacon, mint oil
&
SCOTCH EGG
Mustard mayonnaise

CONFIT BUTTERNUT SQUASH
Goats curd, pickled raisins, Hedsor honey

SMOKED SALMON
Earl Grey tea-smoked, sour cream butter, soda bread

BEEF A LA MODE
Braised ox cheek, black truffle, parsnip cannon

CHOCOLATE WINE
Millionaire shortbread* (v)

FRESHLY BREWED COFFEE, TEA
Petit four

68.00

~ ALTERNATIVE MAIN COURSE ~

HEREFORD PRIME GRILLED RIBEYE
Triple-cooked chips, steak sauce

18.50 supplement

~ OPTIONAL COURSE ~

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

Please choose one set menu for the whole group. Vegetarian and Pescatarian options available for guests with dietary requirements.

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