

THE HINDS HEAD

BRAY

Three Course Menu

Pea & Ham Soup

Bourgogne Aligote, Domaine de la Jobeline, 2019

or

Ham Hock Terrine, Celeriac Remoulade *

Riesling Spätlese, Jakob Schneider, Norheimer Kirschheck, 2022

or

Lapsang Souchong Tea Smoked Salmon, Pickled Cucumber, Soda Bread

Scheurebe, Hans Wirsching, Trocken, 2022

Fish Pie "Sand & Sea"

Riesling, Schloss Reinhartshausen, Hattenheim, Nussbrunnen, Grosse Lage 2019

or

Hereford Prime Beef Fillet with a Choice of Béarnaise or Bone Marrow Sauce

Merlot, Thelema, Stellenbosch, 2020

or

Summer Tart, Courgette Royale, Pickled Lemon, Pea Velouté (v)

Riesling, Schloss Reinhartshausen, Hattenheim, Nussbrunnen, Grosse Lage 2019

Served With Triple Cooked Chips & Seasonal Vegetables to share

Lemon Tart, Raspberry Sorbet * (v)

Vin Santo del Chianti, Bonacchi, Tuscany, 2010

or

Warm Chocolate Pudding, Vanilla Ice Cream, Orange, Chocolate Soil (v)

Corte Giara, Recioto della Valpolicella, 2020

or

Quaking Pudding, Cinnamon, Nutmeg, Compressed Apple & Fennel (v)

Muscat de Beaumes de Venise, "Solera" Domaine de Coyeux, Rhone, France, MV

Menu £95 per guest - Wine pairing £60 per guest

*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.