

# THE HINDS HEAD

## BRAY

### Five Course Menu

Devils on Horseback

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Mini Pea & Ham Soup and Scotch Egg

*Bourgogne Aligote, Domaine de la Jobeline, 2019*

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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*

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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*

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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*

£115 per guest - Wine pairing £70 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.