

THE HIND'S HEAD

— BRAY —

Desserts & Suggested Wine Pairing

Treacle Tart, Milk Ice Cream (v) £16

2018 Royal Tokaji Blue Lable, Tokaji Aszu 5 Puttonyos, Hungary £23

Rhubarb & Custard Fool * (v) £15

2022 Saint Albert, Pacherenc du Vic Bilh, Plaimont, France £12

Quaking Pudding (v) £15

2022 Saint Albert, Pacherenc du Vic Bilh, Plaimont, France £12

Chocolate Wine Slush, Xoco Mayan

Red Millionaire Shortbread * (v) £17

2022 Corte Giara, Recioto della Valpolicella, Veneto, Italy £18

British Cheese Board £14

LBV Late Bottle Vintage, Graham's, Douro, Portugal £7

Coffee and Tea Selection on the Reverse

*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.

Coffee

- Espresso - £4
- Double Espresso - £6
- Espresso Macchiato - £5
- Double Macchiato - £6
- Cappuccino - £6
- Flat White - £6
- Americano - £5
- Latte - £6

Jamaica Blue Mountain

Sourced from the legendary Wallenford Estate's highest nano-lot, this rare Jamaica Blue Mountain espresso offers a luxurious "chocolate truffle" experience.

- Espresso - £8
- Double Espresso - £10
- Espresso Macchiato - £9
- Double Macchiato - £11
- Cappuccino - £12
- Flat White - £12
- Americano - £10
- Latte - £12

Tea - £3.50

- Bungalow blend - English Breakfast
- Bucks blend - English Breakfast
- Hedgerows & Hibiscus
- Lemongrass & Ginger
- Earl Grey
- Camomile
- Rooibos
- Peppermint
- Green Tea
- Decaf Blend

