

THE HINDS HEAD

— BRAY —

Desserts & Suggested Wine Pairing

Treacle Tart, Milk Ice Cream * £15

2010 Vin Santo del Chianti, Bonacchi, Tuscany, Italy £14

Quaking Pudding (v) £15


Sauternes Les Garonelles, Lucien Lurton, 2022 £12

Strawberry Eton Mess * (v) £15

2010 Vin Santo del Chianti, Bonacchi, Tuscany, Italy £14

Perfectly Imperfect Sweetshop £18

Pedro Ximénez, 'El Candado', Valdespino, Jerez de la Frontera, Spain £9

Chocolate Wine Slush, Xoco Mayan Red, 

Millionaire Shortbread * (v) £17

2020 Corte Giara, Recioto della Valpolicella, Veneto, Italy £18



A Heston Blumenthal's legacy dish to celebrate 30 years of The Fat Duck

*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.

Hot Drinks

Hind's Head Coffee Blend

*Fazenda Cetek Natural, Fazenda Tahiti Natural,
Heirloom Hue Hue Bourbon*

- Espresso - £3
- Double Espresso - £3.50
- Americano - £4
- Espresso Macchiato - £3.50
- Double Macchiato - £4
- Flat White - £5
- Latte - £5
- Cappuccino - £5

Two Spoons Tea - £3.50

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