

THE HINDS HEAD

Bray



PRIVATE DINING



WELCOME TO THE HINDS HEAD

Our owner, chef Heston Blumenthal, is an internationally acclaimed chef. Here at The Hind's Head he has focused on creating a traditional British pub that has a warm and welcoming atmosphere. Alongside creating the dishes on our mouth-watering historically inspired menus, he has also helped hand pick our extensive selection of local beers and quality wines from around the world.



Step inside...

The Hinds Head was built in the 15th century, at the start of the Tudor period, although the building's origins are cause for speculation. While some say it was a Royal hunting lodge, others believe it was a guest house for the Abbot of Cirencester. Whatever its past, it has been an important feature of life in Bray as a welcoming and much-loved village pub for over 400 years.

In more recent decades it has also attracted many famous visitors such as Errol Flynn and Walt Disney, as well as King Hussain of Jordan and our own Royal Family. In 1947, Prince Philip reputedly held his stag night here before his marriage to the Queen. In 1960, Princess Margaret celebrated her engagement to Lord Snowdon here and, in 1963, it played host to the Queen and other European Heads of State.

With its Tudor heritage and beautiful timber interiors The Hinds Head has timeless appeal – original oak panelling, large open fires and traditional furnishings create a cosy and comfortable setting to enjoy and relax in. Our menus focus on our culinary past, working with food historians to bring the delights of the Tudor kitchen and long-forgotten British recipes to modern day dining. Powdered goose, mutton ham and quaking pudding are just some of the dishes from the period that feature alongside traditional classics, such as oxtail and kidney pudding, on our daily menu.

Private Dining

The Hinds Head is the perfect venue for your special occasion. Our award winning food, friendly staff and beautiful venue will create a perfect and memorable experience. We are easily accessible by road or rail and based only 40 minutes from Central London and 20 minutes from Heathrow in a picturesque village setting.



THE ROYAL ROOM

This traditional oak-beamed room with its open fires and natural daylight has the added glamour of having played host to members of the Royal family and heads of state over the years. A flexible layout offers you an array of dining possibilities – from an intimate dinner for around 30 people to larger gatherings of up to 50. Like many of the rooms here it also benefits from air conditioning.

For friendly, helpful advice on our private dining packages please contact our reservations team on 01628 626151 or reservations@hindsheadbray.com



THE VICARS ROOM

This completely private room can hold up to 22 guests in comfort around its huge central wooden table beneath its traditional oak beamed ceiling. Like the Royal Room it boasts plenty of natural daylight along with air conditioning.

- Our private dining rooms are available Monday through to Friday subject to availability
- We require a deposit to secure all private dining bookings
- minimum spends apply

Menus



Head chef, Kevin Love, brings his passion for British produce and his exacting eye for detail to The Hinds Head team, creating exciting dishes that give pleasure on every level ensuring a wonderful dining experience.

Private dining guests can select from a seasonal 3 course menu to a 6 course tasting menu. Both menus showcase the best of The Hinds Head signature dishes.



These are sample menus
and subject to change due to
availability of seasonal produce.

**These dishes may contain nuts.*

A Taste of The Hinds Head

Devils on Horseback
Pea & Ham Soup, Scotch Egg
Tea-smoked Salmon with Soda Bread
Rump Fillet with Bone Marrow
Champagne & Peach Granita
Treacle Tart
Coffee & Petit Fours



Example Choice Menu

Pea and Ham Soup
Hinds Head Smoked Salmon with Soda Bread
Beetroot Salad, Goat Curd, Blood Orange and Pumpkin Seeds

Wild Mushroom Macaroni with Slow Cooked Hen Egg
Fish of the Day
Oxtail and Kidney Pudding

Treacle Tart with Milk Ice Cream and Malt Crumble
Quaking Pudding (c.1700)
Chocolate Wine 'Slush' with Millionaire Shortbread* (c.1660)
Coffee & Petit Fours

THE HINDS HEAD

BY CAR

From London & the West

Leave the M4 at junction 8/9. At the roundabout take the exit to Maidenhead Central. At the next roundabout take the exit to Bray and Windsor (A308). After half a mile take the left turn to Bray (B3028). After entering Bray village continue past the bottleneck and The Hinds Head is on your right hand side.

From the M40

Leave the M40 at junction 4. At the roundabout take the exit to Maidenhead (A404M & M4). Follow the dual carriageway to the roundabout at junction 8/9 of the M4. Follow the directions above for the remainder of your journey.

PARKING

The Hinds Head car park is opposite the pub. There are also two other car parks in the village, the nearest being by the village green (opposite the Cricket Club). There is an additional car park at the other side of the village which is just a short stroll.



BY RAIL FROM LONDON

Take a direct train from Paddington station to Maidenhead train station. The Hinds Head is a five minute taxi ride from the station.

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