



HODDINGTON ARMS
UPTON GREY • HAMPSHIRE



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Lunch Menu

NIBBLES

Homemade bread selection with Jersey butter, Extra virgin olive oil and 12 year aged balsamic £4

Homemade Pork scratchings with apple sauce £3

Smoked mackerel pate with crostini £4.50

Prawn cocktail sauce Mary rose, iceberg lettuce and brown bread and butter £5

Mini Pork and chorizo Scotch egg with spicy ketchup £4.50

Gordal olives £3

STARTERS

Green pea and mint soup

Herb cream cheese, homemade bread and jersey butter £6.50

Scottish scallops

Baked with Cornish seaweed butter served with homemade bread £9.50

Yellison Goats Cheese Salad

Candied walnuts, red wine poached pears and mixed leaf salad £6.50

Crisp goujons of Cornish plaice

warm sauce tartare, peas, pea shoots and mint oil £7

Warm salad of Tunworth Cheese

Crisp breaded Tunworth, baby gem lettuce, spiced apple chutney, celery, toasted walnut and pickled apple £7

TO SHARE

(Suitable for 2-4 to share)

Artisan English Charcuterie Board

Selection of Beales farm (Sussex) salamis and cured meats

Homemade ham hock terrine

Served with chutneys pickles and bread
£15

Fish Board

Mini prawn cocktail, sauce Mary rose, Salt and pepper squid with homemade sweet chilli sauce, Crisp goujons of Cornish plaice warm sauce tartar, Smoked mackerel pate, all served with homemade bread and butter

£22.50

Whole baked Tunworth

studded with rosemary and garlic with chutney, pickles and bread
£15

MAINS

Slow roast belly of Wiltshire pork

English asparagus, , fondant potato, bacon veloute and porcini butter £17.50

Fillet of Loch Duart salmon

crushed heritage potato, potted shrimp butter, cucumber and samphire £17

Twice baked Yellison Goats cheese soufflé

with pea, mint and semi-dried tomato salad £16

Beer battered Cornish haddock

triple cooked chips, crushed peas and homemade tartare sauce £12.95

The Hodd cheese and bacon burger

mustard mayonnaise, lettuce, tomato, crispy onion rings and skinny fries £15

The Hodd Ham, Egg & Chips

warm flaked and rolled ham hock, with fried duck egg, triple cooked chips and homemade spicy ketchup £9.50

Dry Aged Stokes Marsh Farm steaks (Wiltshire)

all served with Triple cooked chips, Shallot and watercress salad, slow cooked Portobello mushroom and roast garlic and watercress butter

Bavette Steak (Served Pink) £17 **Sirloin** £23 **Chateaubriand (160g for 2 to share)** £50

Side Dishes £3.50 each

Seasonal greens with garlic butter, **Triple Cooked Chips** or **Skinny fries** add parmesan and truffle oil £1.50

Mixed salad tomato, cucumber, shallot and mixed leaves **Crushed heritage potato's** with extra virgin olive oil

100% of gratuities received go directly to the staff cooking and serving your meal.

All of our dishes are made on the Premises and may contain gluten and/or traces of nuts. If you have any queries about the menu please ask a staff member.

Due to all of our dishes being cooked to order there may be a delay during busy periods.



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DESSERTS



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Warm Wye valley rhubarb and custard crumble tart
homemade rhubarb ice cream £6.50

Cornish clotted cream panacotta
Strawberry jelly, fresh strawberries and warm sugared doughnut
£.7

Vanilla and white chocolate macaroon
Mango sorbet, mango and passion fruit salsa £.7

Hot dark chocolate pudding
Raspberry puree, fresh raspberries and vanilla ice cream £.8

Affogato
shot of espresso poured over one scoop of Vanilla ice-cream
£.4

Selection of Hodd made Ice Creams £.2 per Scoop
Vanilla, Chocolate, Salted Caramel, mango sorbet

Homemade Belgian chocolates
Rich ganache encased in a crisp chocolate shell £.5 for 6
Why not take a box home?

Selection of English artisan cheeses
with homemade chutney & biscuits £.8

Keens Cheddar
Artisan cheddar made with raw milk and animal rennet.
Wincanton, Somerset.

Colston Bassett Stilton
This smooth and creamy cheese has a wonderful distinctive blue veins of Stilton running through it becoming more pronounced with age. The taste is rich, deep and complex which lingers in the mouth.

Tunworth
A modern British classic, creamy and robust with a long, savoury flavour, handmade just down the road in Herriard Park Estate

Yellison soft goats cheese (Yorkshire)
Mild, soft and tangy

After Dinner Drinks

Fortified Wine

Dessert wine late harvest semillion, Argentina 100 ml £7.20 / ½ bottle £20
Quinta de la Rosa, Late Bottled Vintage Port, Douro, PORTUGAL, 2010 (20%) 100 ml £5.50
Indulgent ripe black fruit and notes of chocolate with a spicy, warming finish.
Berry Bros. & Rudd William Pickering, 20-Year-Old, Tawny Port, Douro, PORTUGAL, (21%) 100ml £8.50
Dried fruit and Christmas spice, apricot, dried currants, clove, cinnamon, wonderfully sweet, dangerously drinkable.

Hot Drinks

Coffee

Americano £2.10
Cappuccino £2.50
Espresso £2.00
Latte £2.60
Double Espresso £2.60
Mocha £2.60
Macchiato £2.00
Hot Chocolate £2.50
Double Macchiato £2.60

Tea

English Breakfast Tea £1.95
Earl Grey Tea £1.95
Peppermint Tea £1.95
Camomile Tea £1.95
Green Tea £1.95

Looking for a special treat to finish.....

Espresso Martini

£8
Espresso, black cow vodka, kahlua, white crème de cacao

Liqueur Coffees

£6
Tia Maria, Courvoisier, Jameson, Kahlua
Drambuie, Bailey's or Amaretto

Liqueur Hot Chocolate

£6
Cointreau, Baileys, Malibu, Kahlua or Amaretto

After Dinner Spirits

Cognacs

Courvoisier VS £3.60
Pierre Ferrand Reserve £5.50
Remy Martin VSOP £5.60
Berrys' XO Cognac £6.50
Courvoisier XO £9.50
Delamain Pale & Dry XO £9.50

Whisky

Famous Grouse £3.10
Jameson's £3.25
Monkey Shoulder £4.90
Laphroig £5.10
Balvenie £5.10
Haig Club £5.00

Liquors & Fortified Wines

Baileys £4.50
Cointreau £3.60
Drambuie £4.20
Grand Marnier £4.20



MOONROAST
hand roasted coffee

We use an Artisan roastery based in the Candover Valley, Hampshire. Moonroast is a family business with coffee and tea experience stretching back 3 generations, offering fresh hand roasted coffee to homes and businesses. It's good to use Local!