



HODDINGTON ARMS
UPTON GREY • HAMPSHIRE



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Sunday Menu

2 courses - £22 3 courses - £27

Starters

Green pea and mint soup

Herb cream cheese, homemade bread and jersey butter

Yellison Goats Cheese Salad

candied walnuts, red wine poached pear and mixed leaf

Crisp goujons of Cornish plaice

warm sauce tartare, peas, pea shoots and mint oil

Warm salad of Tunworth Cheese

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

Prawn cocktail

sauce Mary rose, iceberg lettuce and brown bread and butter

Scottish scallops

Baked with Cornish seaweed butter served with homemade bread (£3 supplement)

Mains

Sunday Roasts

with dripping roasted potatoes, bashed root vegetables, buttered hispi cabbage, roasted carrot and roasting juices:

Stokes Marsh Farm Roasted rib of Beef (£3 supplement) with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly with crackling and apple sauce

Slow Braised English Lamb Shoulder

The Hodd Ham, Egg & Chips

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

Beer battered Cornish haddock

triple cooked chips, crushed peas and homemade tartar sauce

The Hodd cheese and bacon burger

Keens cheddar, cured bacon, mustard mayonnaise, lettuce, tomato, crispy onion rings and skinny fries

Fillet of Loch Duart salmon

crushed heritage potato, potted shrimp butter, cucumber and greens

Twice baked Yellison Goats cheese soufflé

with pea, mint and semi-dried tomato salad

Desserts

Warm Wye valley rhubarb and custard crumble tart

homemade rhubarb ice cream

Cornish clotted cream panacotta

Strawberry jelly, fresh strawberries and warm sugared doughnut

Vanilla and white chocolate macaroon

Mango sorbet, mango and passion fruit salsa

Hot dark chocolate pudding

Raspberry puree, fresh raspberries and vanilla ice cream

Affogato

shot of espresso poured over one scoop of vanilla ice-cream

Selection of Three English Artisan Cheeses

with homemade chutney & biscuits

We cook everything to order, during busy periods there could be a waiting time for food for this we apologise. Please note some of our dishes may contain nuts, please advise the team if you have any allergens and our chef can specially prepare your dish.

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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 £5.00
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 £7.90
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
Selection of Fruit Teas	£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



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!

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