



HODDINGTON ARMS  
UPTON GREY • HAMPSHIRE



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## Sunday Evening Menu

### Nibbles/small plates

**Gordal olives** £3

**Homemade Pork scratchings**

*apple sauce* £3

**Smoked mackerel pate**

*crostini* £4.50

**Prawn cocktail**

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

**Salt and pepper squid**

*homemade sweet chilli sauce* £7.50

**Scottish scallops**

*Baked with Cornish seaweed butter served with homemade bread* £9.50

**Buffalo mozzarella two ways**

*Fresh buffalo mozzarella and fritter, marinated vine tomatoes, extra virgin olive oil and basil pesto* £7

**Crispy risotto balls**

*Vine tomato sauce, aged parmesan and basil* £6

### TO SHARE

(Suitable for 2-4 to share)

#### **Artisan English Charcuterie Board**

*Selection of Beal's 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

#### **The Hodd cheese and bacon burger**

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

#### **Fillet of Hallibut**

*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 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 **Chateaubriand (16oz 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

<b>Coffee</b>	
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

<b>Tea</b>	
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!