

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Sunday Menu

£22 for 2 courses £27 for 3 courses

Starters

Baked Scottish scallops

Garlic butter, aged parmesan and breadcrumbs (£3 supplement)

Roasted root vegetable soup

36 month aged parmesan, crispy breadcrumbs and homemade baguette and Jersey butter

Grilled Crottin goats cheese

Salt baked beetroots, pickled and pureed beets, hazelnut and truffle dressing

Warm Tunworth cheese

Tunworth marinated with thyme and honey, chicory, walnuts and apple

Salt & Pepper Squid

With mixed leaf salad and chilli jam

Prawn cocktail

sauce mary rose, iceberg lettuce and brown bread and butter

Mains

Sunday Roasts

with dripping roasted potatoes, braised red cabbage, buttered cavalo nero, 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

Pan fried Loch Duart salmon

Olive oil crushed Heritage potatoes, tender stem broccoli with a caper and chorizo brown butter

The Hodd Ham, Egg & Chips

warm flaked and rolled ham hock, with a duck egg, dripping chips and spicy ketchup

The Hodd cheese and bacon burger

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

Twice baked Keens Cheddar soufflé

Red wine poached pear, toasted walnut and Secretts mixed leaf salad

Beer battered Cornish haddock

dripping chips, crushed peas and homemade tartar sauce

Desserts

Lemon curd tart

Italian meringue, blood orange sorbet and sauce

Hodd's sticky toffee pudding

Warm Medjool date sponge, sticky toffee and walnut sauce and vanilla ice cream

Dark chocolate and amaretto mousse

Coco and amaretto crumble

Rum and raisin crème brulee

Moelleux raisins marinated in rum and nutmeg shortbread

Affogato

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

Selection of English artisan cheeses

with homemade chutney & biscuits

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After Dinner Drinks

Fortified Wine

Ch. Partarrieu, Sauternes, Bordeaux, FRANCE, 2015 (13%)	100 ml £8.60 / ½ bottle £22
Quinta de la Rosa, Late Bottled Vintage Port, Douro, PORTUGAL, 2010 (20%)	100 ml £6.60
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

Liqueurs & 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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