



HODDINGTON ARMS
UPTON GREY • HAMPSHIRE



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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

Mini Pork and chorizo Scotch egg with spicy ketchup £4.50

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

Gordal olives £4

STARTER

Roasted root vegetable soup

36 month aged parmesan, crispy breadcrumbs and homemade baguette and Jersey butter £6.50

Grilled Crottin goats cheese

Salt baked beetroot, pickled and pureed beets, hazelnut and truffle dressing £7

Baked Scottish scallops

Garlic butter, aged parmesan and breadcrumbs £9

Warm Tunworth cheese

Tunworth marinated with thyme and honey, chicory, walnuts and apple £7.50

Crisp goujons of Cornish plaice

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

Artisan English Charcuterie Board

Selection of Beals farm (Sussex)

salamis and cured meats

Homemade ham hock Terrine

Served with chutneys pickles and bread

£15

TO SHARE

(Suitable for 2-4 to share)

Whole baked Tunworth

studded with rosemary and garlic with chutney, pickles and bread

£15

Fish Board

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

£22.50

MAINS

Venison pot pie

Slow braised venison, pancetta and red wine, crisp pastry lid, creamy mashed potato, selection of buttered vegetables £18

Seared stone bass

Cauliflower and parmesan puree, roasted cauliflower, buttered black cabbage, sautéed Heritage potatoes and a red wine jus £18.50

Roast Creedy Carver duck breast

(served pink)

Carrots two ways (pureed and roasted with duck fat), fondant potato, greens and thyme infused duck gravy £19.50

Twice baked soufflé of Keens cheddar

Red wine poached pear, toasted walnut and Secretts mixed leaf salad £16

Pan fried Loch Duart Salmon

Olive oil crushed Heritage potatoes, tenderstem broccoli with a caper and chorizo brown butter £18

CLASSICS

Beer battered Cornish haddock

dripping chips, crushed peas and homemade tartar sauce £14

The Hodd cheese and bacon burger

with mature cheddar, cured bacon, mustard mayonnaise, lettuce, tomato, crispy onion ring and skinny fries £15

Dry Aged Stokes Marsh Farm steaks (Wiltshire)

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

Bavette Steak (Served Pink) £17

Sirloin (8oz) £23

Chateaubriand (16oz for 2 to share) £25 per person

SIDES

£4 each

Seasonal greens with garlic butter,

dripping chips or Skinny fries add parmesan and truffle oil £1.50

Mixed salad tomato, cucumber, shallot and mixed leaf,

Creamy mashed potato

Olive oil crushed heritage potatoes

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

Lemon curd tart

Italian meringue, blood orange sorbet and sauce £.7

Hodd's sticky toffee pudding

Warm Medjool date sponge, sticky toffee and walnut sauce and vanilla ice cream £.7

Dark chocolate and amaretto mousse

Coco and amaretto crumble £.8.50

Rum and raisin crème brulee

Moelleux raisins marinated in rum and nutmeg shortbread £.6.50

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, blood orange sorbet

Homemade chocolates

Flavoured ganache encased in a crisp chocolate shell £.5 for 6
Why not take a box home? £.1 extra

Selection of English artisan cheeses

with homemade chutney & biscuits £.8

Winslade (Hampshire)

A brand new creation – a cross between Vacherin and Camembert, encircled in a spruce strip.

Keens Cheddar (Somerset)

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

Colston Bassett Stilton (Nottinghamshire)

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 (Hampshire)

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

Mild, soft and tangy

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
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

£6.50

Tia Maria, Courvoisier, Jameson, Kahlua

Drambuie, Bailey's or Amaretto

Liqueur Hot Chocolate

£6.50

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
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!