



HODDINGTON ARMS  
UPTON GREY • HAMPSHIRE



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## NIBBLES

**Hodd Bread Board (baked in house)** Jersey butter,  
aged balsamic and extra virgin olive oil £4.50

**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

### **Organic Stockbridge Mushroom Soup**

Truffled croutons and homemade baguette and Jersey butter £6.50

### **Warm Marinated Cornish Mackerel Fillet**

Beetroot three ways, chive and horseradish crème fraiche £7.50

### **Baked Scottish Scallops**

Cornish seaweed butter, homemade baguette £9

### **Warm Tunworth Cheese**

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

### **Crisp Goujons of Cornish Cod**

warm sauce tartar, peas, pea shoots and mint oil £8

## **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 cod warm sauce tartare, Smoked  
mackerel pate with crostini, all served with  
homemade bread and butter

£22.50

## MAINS

### **Slow Roast Wiltshire Lamb Shoulder**

Keens cheddar broccoli cheese, celeriac puree, toasted almonds,  
hasselback potato and rich lamb jus £20

### **Pan Fried Stone Bass**

Autumn squash pureed and roasted, crisp squash arancini,  
wilted spinach and a shellfish and citrus vinaigrette £18.50

### **Stuffed Belly of Wiltshire Pork**

Sage, onion and apple stuffing, caramelised onion puree,  
roasted Roscoff onion, braised red cabbage, mashed potato  
and sage jus £19

### **Roast Cornish Skate Wing**

Tender braised leeks, chicken, chorizo, and caper brown  
butter sauce with crushed Heritage potatoes £18

### **Twice Baked Goats Cheese Souffle**

Red wine poached pear, candied walnut and Secretts Farm  
mixed leaves £16

## 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, local watercress and shallot  
salad, slow cooked Stockbridge Portobello mushroom and rich  
peppercorn sauce

**Bavette Steak** (Served Pink) £17

**Sirloin** (8oz) £23

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

## SIDES

£4 each

### **Seasonal Greens**

**Dripping Chips or Skinny Fries** add parmesan and truffle oil £1.50

**Mixed Secretts Salad** tomato, cucumber, shallot and mixed leaf,

**Mashed potato**

**Olive Oil Crushed Heritage New Potatoes**

**FOOD ALLERGIES:** If you have an allergy please speak to the manager on duty about your requirements.

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

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



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## DESSERTS

**Classic Vanilla Crème Brulee**  
*Orange and almond shortbread* £7.50

**Hodd sticky toffee pudding**  
*Warm Medjool date sponge, sticky toffee sauce and homemade vanilla ice cream* £8

**Salt Caramel Chocolate Pot**  
*Hazelnut praline, homemade praline ice cream* £8.50

**Warm English Apple and Blackberry Tart**  
*Blackberry sauce, Cornish clotted cream* £7.50

**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, Praline, strawberry sorbet, mango 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 £8.80 / 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  
Berry Bros Armagnac £4.00  
Remy Martin VSOP £5.60  
Berrys' XO Cognac £5.60  
Courvoisier XO £9.50  
Delamain Pale & Dry XO £9.50

#### Whisky

Famous Grouse £3.10  
Jameson's £3.25  
Monkey Shoulder £4.90  
Laphroig £5.30  
Balvenie £5.30  
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!