



HODDINGTON ARMS
UPTON GREY • HAMPSHIRE

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Lunch Menu

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

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

Mini Pork and Chorizo Scotch Egg with spicy

ketchup £4.50

Gordal Olives £4



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STARTERS

Organic Stockbridge Mushroom Soup

Truffled croutons and homemade baguette and Jersey butter £6.50

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

Yellison Goats Cheese Salad

Candied walnuts, red wine poached pears and mixed leaf salad £6.50

Baked Scottish Scallops

Cornish seaweed butter, homemade baguette £9

TO SHARE

(Suitable for 2-4 to share)

Artisan English Charcuterie Board

Selection of Beals farm (Sussex)
salamis and cured meats

Homemade ham hock terrine

Served with chutneys 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

Whole Baked Tunworth

studded with rosemary and garlic
with chutney, pickles and bread

£15

MAINS

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

The Hodd Cheese and Bacon Burger

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

Twice Baked Goats Cheese Souffle

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

Beer battered Cornish Haddock

dripping chips, crushed peas and homemade tartar sauce £14

The Hodd Ham, Egg & Chips

warm flaked and rolled ham hock, with fried duck egg, dripping chips and homemade spicy ketchup £12.50

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** £23 **Chateaubriand (160g for 2 to share)** £50

Side Dishes £4 each

Seasonal Greens

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

Creamy mash 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, strawberry sorbet, mango sorbet

Homemade Belgian chocolates

Rich 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

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

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

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!