

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Sunday Menu

£22 for 2 courses £27 for 3 courses

Starters

Organic Stockbridge Mushroom Soup

Truffled croutons and homemade baguette and Jersey butter

Crisp goujons of Cornish Cod

warm sauce tartar, peas, pea shoots and mint oil

Warm Tunworth cheese

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

Prawn Cocktail

sauce Mary Rose, iceberg lettuce and brown bread and butter

Salt & Pepper Squid

Mixed leaf salad and homemade chilli jam

Yellison Goats Cheese Salad

Candied walnuts, red wine poached pears and mixed leaf salad

Baked Scottish Scallops

Cornish seaweed butter, homemade baguette

Mains

Sunday Roasts

with dripping roasted potatoes, bashed root vegetables, buttered greens, roasted carrot and roasting juices:

Roasted Dry Aged English Sirloin of Beef (£3 supplement) *with Hodd Yorkshire pudding*

Slow Roasted Stuffed Wiltshire Pork Belly *with crackling and apple sauce*

Slow Braised English Lamb Shoulder

The Hodd Ham, Egg & Chips

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

Twice Baked Goats Cheese Souffle

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

Beer battered Cornish haddock

dripping chips, crushed peas and homemade tartar sauce

The Hodd cheese and bacon burger

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

Desserts

Classic Vanilla Crème Brulee

Orange and almond shortbread

Hodd sticky toffee pudding

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

Salt Caramel Chocolate Pot

Hazelnut praline, homemade praline ice cream

Warm English Apple and Blackberry Tart

Blackberry sauce, Cornish clotted cream

Affogato

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

Selection of English artisan cheeses

homemade chutney & biscuits

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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



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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