

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Sunday Menu

£22 for 2 courses £27 for 3 courses

To Begin

Gordal Olives £4

BBQ Wiltshire Pulled Pork Fritters (3) £4

Homemade Bread

with butter, Extra virgin olive oil and 12 year aged balsamic £4.50

Starters

Crisp Bacon and Cheddar Croquettes

Vine tomato sauce and aged parmesan

Marinated Tunworth Caesar Salad

with gem lettuce, anchovies, aged parmesan and croutons and classic Caesar dressing

Crisp Cornish Cod Goujons

with homemade tartar sauce

Organic Stockbridge Mushroom Soup

Truffled croutons, homemade bread and butter

Thai Loch Duart Salmon Fishcake

Homemade sweet chilli jam

Mains

Sunday Roasts

All served with dripping roasted potatoes, braised red cabbage, buttered green beans, roasted carrot and roasting juices

Roasted Dry Aged English Sirloin of Beef

(£3 supplement) with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

crackling and apple sauce

Slow Braised English Lamb Shoulder

Beer Battered Cornish Haddock

dripping chips, crushed peas and homemade tartar sauce

Hodd Chicken curry

slow cooked chicken marinated in yoghurt, Rich coconut curry sauce, homemade Naan bread, braised rice and toasted almonds

Whole Cornish Plaice (on the bone)

crushed Heritage potatoes, potted shrimp butter, tender stem broccoli and pickled cucumber

Hodd Vegetable Curry (Vegan)

With chic peas, sweet potato and roasted cauliflower, homemade Naan bread and braised rice

Desserts

Dark Chocolate Mousse

boozy cherries and coco crumbs

Treacle Tart

with clotted cream

Classic Crème Brulee

With homemade shortbread and English strawberries

English apple crumble

homemade vanilla ice cream

Selection of Three English artisan cheeses

homemade chutney & biscuits

Affogato

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

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Drinks Menu

• WHITE WINE • 750ml

Bella Alba, Gargenega/Pinot Grigio, £20

Cantina Castelnuovo del Garda, Marche, Italy, 2018 (12%)

Domaine de Bertier, Sauvignon Viognier £22

Côtes de Thongue, France 2018 (12%)

Berry Bros. & Rudd Reserve White, Collovray & Terrier, £25

VdP, France, 2018 (13%)

Picpoul de Pinet, Domaine Félines Jourdan £27

Languedoc, France, 2018 (13.5%)

Gavi di Gavi, Bric Sassi, Roberto Sarotto £30

Piedmont, Italy, 2018 (12.5%)

The Wine Merchant's Range New Zealand Sauvignon Blanc £30

Marlborough, New Zealand, 2018 (13%)

Chablis, Domaine du Colombier £38

Burgundy, France, 2018 (12.5%)

Sancerre Blanc, Brigitte et Daniel Chotard £43

Loire, France, 2017 (13%)

Mersault, Château de Puligny – Montrachet £79

Burgundy, FRANCE, 2013 (12.5%)

• ROSE WINE • 750ml

Berry Bros. & Rudd Reserve Rosé, Collovray & Terrier, £25

VdP, France 2016 (13%)

Sancerre Rose, Les Epsailles, Domaine David Sautereau, £45

Loire, France, 2016 (12.5%)

• RED WINE • 750ml

Carignan Vieilles Vignes, Pietas, £21

IGT Herault, France, 2018 (12.5%)

Efe Monastrell, Bodegas los Frailes £24,

Valencia, Spain, 2018 (13.5%)

Berry Bros. & Rudd Reserve Red, Collovray & Terrier, £25

VdP, France, 2018 (13.5%)

Kraal Bay, Syrah/Cinsault, £31

Swartland, South Africa 2018 (14%)

Cantor Rojo, Rioja £27

Rioja, Spain, 2018 (13.5%)

Ch. des Antonins Bordeaux Supérieur, £30

Bordeaux, France, 2016 (13%)

Pulenta La Flor Malbec, £32

Mendoza, Argentina, 2018 (14.5%)

Leap in the Dark Pinot Noir, £38

Marlborough, New Zealand, 2017 (12%)

Ch. Tyeysier, Montagne St Emilion, £42

Bordeaux, France, 2014 (13.5%)

L'Esprit De Chevalier, Pessac-Léognan, £60

Bordeaux, France, 2013 (13%)

Chambolle-Musigny, Les Charmes, 1^{er} Cru, Patrice et Michèle Rion, £145

Burgundy, France, 2017 (13%)

• BOTTLES •

Corona 3.5

Rekordalig – Wild 4.8

Berries

Rekordalig 4.8

Strawberry & Lime

Estrella Damm 4.5

Daura *Gluten Free*

PLEASE ASK ONE OF THE TEAM
FOR OUR DRAFT SELECTION

• NON ALCOHOLIC •

Warsteiner 2.7

FreeDamm 2.6

Becks Blue 2.6

Nosecco small 4.5

Appletiser 3.0

Elderflower Presse 3.3

Fever Tree: 2.8

Fever Tree Tonic

Fever Tree Light

Mediterranean

Cucumber

Ginger ale

Hildon Sparkling 3.8

Water Lrg

Hildon Still Water 3.8

Lrg

Bitter lemon 2.1

Tomato juice 2.1

• COFFEE •

Americano 2.10

Cappuccino 2.60

Espresso 2.00

Latte 2.60

Double Esp 2.60

Mocha 2.80

Macchiato 2.00

Hot Chocolate 2.40

• TEA 1.95 •

English Breakfast

Earl Grey

Peppermint

Camomile

Green Tea

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