

HODDINGTON ARMS
UPTON GREY • HAMPSHIRE

MENU

Light Bites

Homemade Bread

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

Gordal Olives £4

Salt and Pepper Squid

citrus mayonnaise £7.50

Marinated Tunworth Caesar Salad

with gem lettuce, anchovies, aged parmesan and croutons and classic Caesar dressing £7 / £14

Crisp Cornish Cod Goujons

with homemade tartar sauce £8

Crispy Mushroom Tempura (Vegan)

with truffle mayonnaise £7

Mains

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

Loch Duart Salmon with lemon and dill

crushed Heritage potatoes, potted shrimp butter, samphire and pickled cucumber £18

Hodd Chicken curry

slow cooked chicken marinated in yoghurt, Rich coconut curry sauce, homemade Naan bread, braised rice and toasted almonds £16

Hodd Vegetable curry (Vegan)

With chic peas, sweet potato and roasted cauliflower, homemade Naan bread and braised rice £15

Kids

£7

Fish and chips *with peas*

Cheese Burger with fries

Penne Pasta *tomato sauce and cheese*

Two Egg Omelette *with cheese served with fries*

Side Dishes

£4 each

Dripping chips or Skinny fries

add parmesan and truffle oil £1.50

Crushed heritage potatoes

Mixed salad

tomato, cucumber, shallot and gem lettuce

Something Sweet

Dark Chocolate Mousse

with boozy cherries, coco crumb £7

Treacle Tart

with clotted cream £6

Classic Crème Brulee

With homemade shortbread and English strawberries £7

Selection of English artisan cheeses

homemade chutney & biscuits £8

Tunworth

A modern British classic, creamy and robust with a long, savoury flavour, handmade just down the road in Herriard Park Estate

Cropwell bishop blue cheese

Blue Shropshire has an exquisite nutty flavour, shot through with spicy notes.

The delightful taste and creamy texture are matched by its beautiful appearance, as blue veining radiates through the deep orange body.

Mrs Kirkhams cheddar

The texture of Lancashire is moist, rich, crumbly and creamy - in fact locals refer to it as "buttery crumble,"

Winslade

soft and gooey with floral, piney notes

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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

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	3.50
Rekordalig – Wild	4.80
Berries	
Rekordalig	4.80
Strawberry & Lime	
Estrella Damm	4.50
Daura <i>Gluten Free</i>	

PLEASE ASK ONE OF THE TEAM
FOR OUR DRAFT SELECTION

•NON ALCOHOLIC•

Warsteiner	2.70
FreeDamm	2.60
Becks Blue	2.60
Nosecco small	4.50
Appletiser	3.00
Elderflower Presse	3.30
Fever Tree:	2.80
Fever Tree Tonic	
Fever Tree Light	
Mediterranean	
Cucumber	
Ginger ale	
Hildon Sparkling	3.80
Water Lrg	
Hildon Still Water	3.80
Lrg	
Bitter lemon	2.10
Tomato juice	2.10

•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