

HODDINGTON ARMS
UPTON GREY • HAMPSHIRE

Call and Collect Menu

Available Wednesday – Saturday 12pm – 2pm & 6pm – 8:30pm
Sunday – 12pm – 5pm

Light Bites

Homemade Bread

with butter £3

Gordal Olives £3

Crisp Baby Squid

Smoked Paprika and garlic mayonnaise £7.50

Crisp Cornish Cod Goujons

with homemade tartar sauce £7

Crispy Mushroom Goujons (Vegan)

with truffle mayonnaise £6

Mains

Beer Battered Cornish Haddock

dripping chips, crushed peas and homemade tartar sauce £14

The Hodd Burger

with mature cheddar, cured bacon and skinny fries £13

Hodd Chicken curry

*slow cooked chicken marinated in yoghurt, rich coconut curry sauce homemade Naan bread, braised rice and toasted almonds
£15*

Hodd Vegetable curry (Vegan)

with chic peas, sweet potato and roasted cauliflower, homemade Naan bread and braised rice £14

Kids

£5

Fish and chips *with garden peas*

Cheese Burger with chips

Penne Pasta *tomato sauce and cheese*

Two Egg Omelette *with cheese and ham served with salad*

Side Dishes

£3 each

Dripping chips or Skinny fries

add parmesan and truffle oil £1.50

Crushed heritage potatoes

Mixed salad

tomato, cucumber, shallot and mixed leaves

Something Sweet

Dark Chocolate Mousse

with boozy cherries £6

Selection of English artisan cheeses

homemade chutney & biscuits £5

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

Takeaway Drinks Menu

• WHITE WINE • 750ml

Bella Alba, Gargenega/Pinot Grigio,	£15
Cantina Castelnuovo del Garda, Marche, Italy, 2018 (12%)	
Domaine de Bertier, Sauvignon Viognier	£17
Côtes de Thongue, France 2018 (12%)	
Berry Bros. & Rudd Reserve White, Collovray & Terrier,	
VdP, France, 2018 (13%)	
Picpoul de Pinet, Domaine Félines Jourdan	£22
Languedoc, France, 2018 (13.5%)	
Gavi di Gavi, Bric Sassi, Roberto Sarotto	£25
Piedmont, Italy, 2018 (12.5%)	
The Wine Merchant's Range New Zealand Sauvignon Blanc	£25
Marlborough, New Zealand, 2018 (13%)	
Chablis, Domaine du Colombier	£33
Burgundy, France, 2018 (12.5%)	
Sancerre Blanc, Brigitte et Daniel Chotard	£37
Loire, France, 2017 (13%)	
Mersault, Château de Puligny – Montrachet	£74
Burgundy, FRANCE, 2013 (12.5%)	

• ROSE WINE • 750ml

Berry Bros. & Rudd Reserve Rosé, Collovray & Terrier,	£20
VdP, France 2016 (13%)	
Sancerre Rose, Les Epsailles, Domaine David Sautereau,	£40
Loire, France, 2016 (12.5%)	

• RED WINE • 750ml

Carignan Vieilles Vignes, Pietas,	£16
IGT Herault, France, 2018 (12.5%)	
Efe Monastrell, Bodegas los Frailes	£19,
Valencia, Spain, 2018 (13.5%)	
Berry Bros. & Rudd Reserve Red, Collovray & Terrier,	£20
VdP, France, 2018 (13.5%)	
Kraal Bay, Syrah/Cinsault,	£26
Swartland, South Africa 2018 (14%)	
Cantor Rojo, Rioja	£22
Rioja, Spain, 2018 (13.5%)	
Ch. des Antonins Bordeaux Supérieur,	£25
Bordeaux, France, 2016 (13%)	
Pulenta La Flor Malbec,	£27
Mendoza, Argentina, 2018 (14.5%)	
Leap in the Dark Pinot Noir,	£33
Marlborough, New Zealand, 2017 (12%)	
Ch. Tyeysier, Montagne St Emilion,	£37
Bordeaux, France, 2014 (13.5%)	
L'Espirit De Chevalier, Pessac-Léognan,	£55
Bordeaux, France, 2013 (13%)	
Chambolle-Musigny, Les Charmes, 1^{er} Cru, Patrice et Michèle Rion,	£140
Burgundy, France, 2017 (13%)	

• BOTTLES •

Flower Pots (2 Pint flagon)	4.00
Corona	3.50
Rekordalig – Wild Berries	4.80
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Strawberry & Lime Estrella Damm	4.50
Daura <i>Gluten Free</i>	

• 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