

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

£25 for 2 courses £30 for 3 courses

Starters

Local Vodka & Dill Cured Chalk Stream Trout

Avocado puree, English wasabi, local watercress and Artisan sourdough and Netherend farm butter

Warm Breaded Tunworth Cheese

Homemade cranberry and port chutney, chicory and toasted walnut salad

Classic Chicken Liver Parfait

Truffle butter, apple, pear and cider chutney and toasted brioche

Slow Braised Wiltshire Pork Fritter

Smoked apple puree and celeriac remoulade

Grilled Goats Cheese and Beetroot Salad

Toasted pine nut, honey and thyme dressing, house pickled shallots and rocket

Prawn Cocktail

King prawns in Mary Rose sauce, iceberg lettuce, cherry tomatoes, cucumber and artisan bread and Netherend Farm butter

Mains

Sunday Roasts

All served with dripping roasted potatoes, selection of chef's vegetables and roasting juices (extra veg charged at £2 per portion)

Stokes Marsh Farm Rump of Beef with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

crackling and apple sauce

Slow Braised Wiltshire Lamb Shoulder

Trio of Meats (£5 supplement)

Roasted Secretts Farm Hispi Cabbage

Veggie gravy

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#### **The Hodd Short Rib Burger**

Stoke Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion ring and skinny fries

#### **Baked Herb Crusted Cornish Cod Loin**

Aged parmesan mashed potato, roasted hispi cabbage, King prawn and smoked butter sauce

#### **Beer Battered Cornish Fish**

dripping chips, crushed peas and homemade tartare sauce

### Desserts

#### **Rum and Raisin Crème Brûlée**

homemade nutmeg shortbread

#### **Zesty Lemon Posset**

Blackcurrant jelly and sorbet and hazelnut granola

#### **Dark Chocolate Orange Tart**

Pistachio ice cream and coco crumble

#### **Hodd Sticky Toffee Pudding**

Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream

#### **Affogato**

Shot of moon roast espresso poured over a scoop of vanilla ice cream

#### **Selection of Three English artisan cheeses**

homemade chutney & biscuits

**We cook everything to order, during busy periods there could be a waiting time for food for this we apologise. Please note some of our dishes may contain nuts, please advise the team if you have any allergies and our chef can specially prepare your dish.**