

# HODDINGTON ARMS

## UPTON GREY • HAMPSHIRE

£25 for 2 courses £30 for 3 courses

### Starters

**Twice Baked Tunworth Cheese Souffle**

Aged parmesan and rich cheese sauce

**King Prawn Cocktail**

Mary Rose sauce, iceberg lettuce, cherry tomatoes, cucumber, locally baked bread and Netherend Farm butter

**Slow Cooked Moroccan Spiced Wiltshire Lamb Fritter**

Smoked garlic and lime yoghurt, cucumber, red onion and mint salad, coriander oil

**Crisp Organic Stockbridge Mushroom Croquettes**

Garlic and truffle mayonnaise, rocket and parmesan salad

**Grilled Goats Cheese**

Red wine poached pear, toasted hazelnut, truffle and honey dressing and Secretts Farm leaves

**Greek Salad**

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette

### 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)

**Herb Roasted Cauliflower Wedge**

Veggie gravy

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**Pan Roasted Scottish Halibut**

Seaweed butter sauce, Secretts Farm greens and crushed new potatoes

**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

**Beer Battered Cornish Fish**

dripping chips, crushed peas and homemade tartare sauce

### Desserts

**Vanilla Bean Panacotta**

Blackcurrant jelly and hazelnut granola

**Classic Crème Brûlée**

With homemade shortbread, poached pear and toasted almonds

**Dark Chocolate Pot**

Chocolate cremeux, caramelised hazelnut praline and salted caramel ice cream

**Warm English Apple Crumble Tart**

Vanilla ice cream and calvados syrup

**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.**