



# HODDINGTON ARMS

UPTON GREY • HAMPSHIRE



## Nibbles

### Street Bakehouse Bread Board

Netherend Farm butter, Extra virgin olive oil and aged balsamic £5.50 (extra butter/oil and vinegar £1)

Mixed Spanish Olives £4.50

## To Start

### Crisp Chalk Stream Trout and Prawn Thai Style Fishcake

Coconut curry sauce, tomato, red onion and cucumber salad £9.50

### Whipped Goats Cheese and Beetroot

Goats cheese mousse with marinated local beetroot, toasted hazelnut, honey and thyme dressing, sourdough crostini and house pickled shallots £7.50

### Crisp Organic Stockbridge Mushroom Arancini

Vine tomato and roasted red pepper sauce, aged parmesan, and house pickled mushrooms £8

### Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce £9.50

### Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette £7.50 / £10.50

## Mains

### Slow Braised Wiltshire Pork Belly

Crispy ham hock and apple fritter, carrot puree, roasted heritage carrots, garlic and herb mashed potato and a rich pork jus £23.50

### Pan Fried Seabass

Vine tomato, smoked paprika and red pepper sauce, King prawns, roasted fennel, confit new potatoes and tender stem broccoli £22.50

### Stokes Marsh Farm Chateaubriand (for 2 to share)

Dripping chips with truffle oil and parmesan, roasted Stockbridge mushroom, confit vine tomato and a garlic and herb butter £65

### Cornish Cod Two Ways

Crispy goujon and baked in seaweed butter, roasted hispi cabbage, warm tartare sauce and crushed new potatoes £24

### Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and cucumber and red onion salad  
£17

## Side Dishes

£4 each

**Chips or Skinny Fries** add parmesan and truffle oil £1.50

### Mixed salad

tomato, cucumber, red onion and mixed leaves

### Buttered Vegetable Selection

Olive Oil Crushed New Potatoes

Crisp Beer Battered Onion Rings

## Something Sweet

### Zesty Lemon Posset

Raspberry jelly and sorbet topped with crumbled shortbread £7.50

### Dark Belgian Chocolate Cremeux

Cocoa tuile biscuit, hazelnut praline and salted caramel ice cream £8.50

### Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream £9

### Classic Vanilla Crème Brûlée

homemade nutmeg shortbread £7

### Judes Ice Creams and Sorbet £2 per scoop

Vanilla, Strawberry and cream, salted caramel, chocolate,

raspberry sorbet, mango sorbet

### Selection of English Artisan Cheeses

Homemade apple, pear and cider chutney & biscuits £9.50

### 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 Stilton

Creamy texture, nutty flavour with spicy notes

### 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

Due to all of our dishes being cooked to order there may be a delay during busy periods. All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member