

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Sunday Lunch

£27.50 for 2 courses £32.50 for 3 courses

Starters

Creamed Green Pea and Ham Soup

Crispy croutons and Street Bakehouse bread and Netherend Farm butter

Crisp Organic Stockbridge Mushroom Arancini

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

Crispy Cornish Monkfish Scampi

Curried mayonnaise and Secretts Farm mixed leaf salad

Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce

Greek Salad

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

Whipped Goats Cheese and Beetroot

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

Mains

Sunday Roasts

All served with roast 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 and trimmings

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##### **Herb Crusted Cornish Cod**

Warm salad of summer vegetables, crushed new potatoes, and semi dried vine tomatoes and garden basil pesto dressing

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

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

##### **Beer Battered Cornish Haddock**

dripping chips, crushed peas and homemade tartare sauce

#### Desserts

##### **Zesty Lemon Posset**

Raspberry jelly and sorbet topped with a shortbread crumb

##### **Dark Belgian Chocolate Cremeux**

Cocoa tuille biscuit, hazelnut praline and salted caramel ice cream

##### **Classic Vanilla Bean Crème Brûlée**

Homemade nutmeg shortbread

##### **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.**