

HODDINGTON ARMS



MENU

Nibbles Street Bakehouse Bread Board

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

Mixed Spanish Olives £4.50

Cocktail of the Week!

• COMMODORE No2 • £13

Bourbon, Grenadine, Crème de Cacao, Lemon.

Tart lemon balances the nutty bourbon and crème de cacao, with sweetness and colour from the grenadine; this drink is deliciously moreish whilst packing a punch.

To Start

Crisp Chestnut Mushroom and Laverstoke Park Mozzarella Arancini

Basil pesto dressing and marinated vine tomato and Secretts Farm salad £9.50

Whipped Rosary Goats Cheese and Beetroot

Goats cheese mousse with marinated local beetroot, toasted hazelnut, honey and thyme dressing, sourdough crostini and house pickled shallots £9

Lightly Breaded Hodd Fishcake

Flaked Cornish haddock and cod served with a lemon and garden herb butter sauce and Secretts Farm salad £11

Greek Salad

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

Crisp Goujons of Cornish Cod

Lemon and garlic mayonnaise and Secretts Farm mixed leaf salad £9.50

Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce £9.50

Mains

Pan Roasted Scottish Halibut

Crisp battered halibut scampi, Rich vine tomato and roasted pepper sauce, citrus braised fennel, garlic buttered greens and confit new potatoes £28.50

Slow Cooked English Lamb Shoulder

Garlic and herb mashed potato, carrot puree, butter poached carrot, greens, and rich lamb sauce £26

Cornish Cod and Crab

Cod Loin crusted with herbs, parmesan, crab and breadcrumbs, shellfish bisque, creamed leeks, roasted hispi cabbage and crushed new potatoes £29.50

Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and cucumber and red onion salad £18

Stokes Marsh Farm Chateaubriand

(£70 for 2 to share)

Truffle oil and parmesan chips, roasted portobello mushroom, confit vine tomato and a garlic and herb butter

Side Dishes

£4.50 each

Chips/ Skinny Fries add parmesan and truffle oil £1.50

Mixed salad

tomato, cucumber, red onion and mixed leaves

Buttered Vegetable Selection
Crushed New Potatoes with extra virgin olive oil
Crisp Beer Battered Onion Rings



HODDINGTON ARMS



Something Sweet

Dark Chocolate Crémeux

Coco crumb, hazelnut praline and salted caramel ice cream £8.50

Zesty Lemon Posset

Passion fruit Jelly, mango sorbet, shortbread crumble and crisp meringue £7.50

Classic Vanilla Crème Brûlée

Marinated strawberries, nutmeg and strawberry sherbet dusted shortbread biscuit £8

Hodd Sticky Toffee Pudding £9

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

Selection of English Artisan Cheeses

homemade chutney & biscuits £9.50

Judes Ice Creams and Sorbet £2.50 per scoop

Vanilla, Strawberry and cream, mango, salted caramel, chocolate

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

Montgomery Cheddar

Montgomery's Cheddar is the epitome of traditional, handmade, unpasteurised Somerset cheddar. Its deep, rich, nut flavours have won worldwide acclaim.

Winslade

soft and gooey with floral, piney notes

AFTER DINNER DRINKS

Espresso Martini £14

Gorilla Blackback Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffees £6.50

Tia Maria, Courvoisier, Jameson, Kahlua, Drambuie, Bailey's or Amaretto.

Liqueur Hot Chocolate £6.50 Cointreau, Baileys, Malibu, Kahlua or Amaretto.

• HOT DRINKS •

• COFFEE •

(Decaffeinated coffee available)

Americano 2.30

Cappuccino 2.80

Latte 2.90

Mocha 3.10

Espresso 2.10

Double Espresso 2.80

Macchiato 2.20

Extra Shot 0.90

• TEAS •

English Breakfast £2.20

Earl Grey £2.20

Peppermint £2.20

Camomile £2.20

Green £2.20

Blackberry & Raspberry £2.20

Decaffeinated Black Tea £2.20

Due to all 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