

HODDINGTON ARMS UPTON GREY · HAMPSHIRE



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 Provencal Olives £4.50

To Start

Crisp breaded Tunworth Cheese

apple and ale chutney, pickled apple, candied walnuts and dressed chicory £10

Crisp Chalk Stream Trout, King Prawn and Watercress Fishcake

Chive smoked butter sauce, pea shoot and herb salad £10.50

House Smoked Creedy Carver Duck Breast

Red wine poached pears, celeriac remoulade, sourdough crostini and local watercress salad £10.50

Twice Baked Montgomery Cheddar Cheese Souffle

Caramelised onions, house pickled shallots and rich cheese sauce £10

Crisp Breaded Cornish Cod Goujons

Lemon and garlic mayonnaise and baby leaf salad £9.50

Mains

Slow Roasted Wiltshire Pork Belly

Roasted confit new potatoes, creamed savoy cabbage and bacon, apple sauce, crackling and roasting juices £26

Red Wine Braised Stokes Marsh Farm Feather Blade of Beef

Garlic and herb mashed potato, sticky red cabbage, buttered greens and a red wine jus £28

Crispy Cauliflower Cheese Arancini Cake

Roasted chestnut mushroom velouté, sage, onion and brown butter dressing, pickled mushrooms and roasted hispi cabbage £18

Pan Fried Seabass

Lemon, caper and shallot brown butter, crushed new potatoes and roasted hispi cabbage £26

Stokes Marsh Farm Chateaubriand

(£70 for 2 to share)

Truffle oil and parmesan chips, roasted field mushroom 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

Homemade honeycomb, Cointreau syrup, cocoa crumb and honeycomb ice cream £9.5

Zesty Lemon Posset

Raspberry Jelly and sorbet, shortbread crumble and crisp meringue shards £7.5

Lightly Spiced Crème Brûlée

Orange and almond shortbread biscuit £8

Hodd Sticky Toffee Pudding

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

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