

Sunday Lunch

£30 2 courses

£38 3 courses

Nibbles

Street Bakehouse Bread Board

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

Mixed Provençal Olives £4.50

Starters

Crisp breaded Tunworth Cheese

Apple and ale chutney, pickled apple, candied walnuts and dressed chicory

Crisp Chalk Stream Trout, King Prawn and Watercress Fishcake

Chive smoked butter sauce, pea shoot and herb salad

House Smoked Creedy Carver Duck Breast

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

Honey Roasted Root Vegetable Soup

14-month aged parmesan, brown butter and hazelnut dressing and Street Bakehouse bread

Twice Baked Montgomery Cheddar Cheese Souffle

Caramelised onions, house pickled shallots and rich cheese sauce

Crisp Breadcrumbed Cornish Cod Goujons

Lemon and garlic mayonnaise and baby leaf salad

Mains

Sunday Roasts

All served with roast potatoes, selection of chef's vegetables and roasting juices (extra veg charged at £2 per portion)

Roast Sirloin of Stokes Marsh Farm Beef with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats (£5 supplement)

Roasted Hispi Cabbage

Veggie gravy and trimmings

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#### Pan Fried Sea Bass

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

#### Sweet Potato and Green Pea Falafel Fritters

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

#### Beer battered Cornish Fish and Chips

Crushed peas and homemade tartare sauce

#### 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 (*add truffle oil and parmesan for £1.50*)

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

Desserts

**Dark Chocolate Crèmeux**

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

**Zesty Lemon Posset**

Raspberry Jelly and sorbet, shortbread crumble and crisp meringue shards

**Lightly Spiced Crème Brûlée**

Orange and almond shortbread biscuit

**Hodd Sticky Toffee Pudding**

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

**Affogato**

Moonroast espresso poured over a scoop of Judes ice cream

**Selection of Three English artisan cheeses**

homemade chutney & biscuits

• 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

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**HODDINGTON ARMS**  
UPTON GREY • HAMPSHIRE

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