



HODDINGTON ARMS  
UPTON GREY • HAMPSHIRE

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## 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

#### Whole Baked Tunworth Cheese (To Share)

Baked with white wine, garlic, truffle oil and honey served with spiced plum chutney, Street Bakehouse bread and pickles £25

### To Start

#### House Smoked Creedy Carver Duck Breast

Chinese five spiced plum chutney, pickled mooli, cucumber and red onion salad and sesame seed cracker £12

#### Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette £8 / £11

#### Breaded Cornish Cod Goujons

Lemon and garlic mayonnaise and baby leaf salad £9.50

#### Grilled Goats Cheese and Beetroot

Salt baked, pureed and marinated beets, pea shoots and truffled shallot and hazelnut dressing £9

#### Crisp Roasted Portobello Mushroom Arancini

Truffle and garlic mayonnaise, aged parmesan and pea shoot salad £9.50

#### Twice Baked Tunworth Cheese Souffle

Aged parmesan and rich cheese sauce £10

## Mains

#### Pan Fried Seabass

with a rich vine tomato and roasted red pepper sauce, confit new potatoes, citrus braised fennel and house pickled fennel £29.50

#### Slow Braised Wiltshire Pork Belly

Secretts Farm carrots butter poached and pureed, fondant potato, tender stem broccoli, sage and onion crumb, brown butter and Hydes cider jus £28

#### Stokes Marsh Farm Bavette Steak (Served Pink)

Truffle oil and parmesan chips, roasted Portobello mushroom, confit vine tomato and a garlic and herb butter £24

#### Aged Parmesan and Herb Crusted Cornish Cod

Potted prawn and caper butter, house pickled cucumber, tenderstem broccoli and crushed new potatoes £28

#### Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce £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

#### 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)* £18.50

#### Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and cucumber and red onion salad £20

## 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 Battered Onion Rings

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## Something Sweet

### Dark Chocolate Crèmeux

Coco crumb, hazelnut praline and salt caramel ice cream £9.50

### Vanilla Bean Pannacotta

Local Strawberries poached in English sparkling wine, caramelised white chocolate and shortbread crumble and strawberry syrup £9

### Classic 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

### Judes Ice Creams and Sorbet £2.50 per scoop

Vanilla, Strawberry and Cream, Mango, Salted Caramel, Chocolate

### Selection of English Artisan Cheeses

Homemade 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*

#### *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 £2.50

Cappuccino £3.00

Flat White

Latte £3.00

Mocha £3.50

Espresso £2.50

Double Espresso £4.00

Macchiato £3.00

Double Macchiato £4.50

Extra Shot £1.50

#### • TEAS •

English Breakfast £2.50

Earl Grey £2.50

Peppermint £2.50

Camomile £2.50

Green £2.50

Blackberry & Raspberry £2.50

Decaffeinated Black Tea £2.50

Fresh Peppermint tea £2.50

Oat Milk & Almond Milk available

£0.50 extra per drink

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