

Sunday Lunch

2 courses £30

3 courses £38

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 Cornish Cod Goujons

Lemon and garlic mayonnaise and Secretts Farm baby leaf salad

Grilled Goats Cheese and Beetroot

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

Crisp Roasted Portobello Mushroom Arancini

Aged parmesan, truffle and garlic mayonnaise

House Smoked Creedy Carver Duck Breast

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

Twice Baked Tunworth Cheese Souffle

Aged parmesan and rich cheese sauce

Greek Salad

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

Mains

Sunday Roasts

All served with roast potatoes, selection of chef's vegetables and roasting juices

Roasted 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)

Veggie Roast

Roasted Hispi Cabbage, veggie gravy and trimmings

Extra veg charged at £2 per portion

~~~~~

#### 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*)

#### Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce

#### Aged Parmesan and Herb Crusted Cornish Cod

Potted prawn and caper butter, house pickled cucumber, roasted hispi cabbage and crushed new potatoes

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**

Coco crumb, hazelnut praline and salt caramel ice cream

**Vanilla Bean Pannacotta**

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

**Hodd Sticky Toffee Pudding**

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

**Classic Vanilla Bean Crème Brûlée**

Orange and almond shortbread biscuit

**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 £2.50

Cappuccino £3.00

Latte £3.00

Mocha £3.50

Espresso £2.50

Double Espresso £4.00

Macchiato £3.00

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

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