



MENU

Nibbles

Whole Baked Tunworth Cheese (To Share)

Baked with Local Hydes cider, shallot and thyme served with homemade chutney, Street Bakeshop bread and pickles £26

Crisp Confit Creedy Carver Duck Leg Fritter

Celeriac remoulade, pea shoot and pickled red onion salad and red wine reduction £13.50

Crisp Tunworth and Mature Cheddar Cauliflower Cheese Croquettes

House pickled mushrooms, truffle mayonnaise and aged parmesan £10

Roasted Norfolk Bronze Turkey Parcel
Stuffed with sausage meat and wrapped in smoked bacon, served with crispy layered duck fat potato terrine, honey roasted root vegetables, creamed savoy cabbage and rich roast gravy £27.50

Slow Braised Flaked and Rolled English Lamb Shoulder

Cumin scented caramelised cauliflower puree, slow roasted onion, lamb fat, garlic and rosemary mash potato, roasted tenderstem broccoli and rich rosemary jus £28

Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce £18

Sweet Potato and Green Pea Falafel Fritters

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



Starters

Creamy Roasted Chestnut and Portobello Mushroom Soup

House pickled mushrooms, Keens Cheddar rarebit toast and sourdough croutons £9

Twice Baked Tunworth Cheese Souffle

Pickled red wine pear, candied walnut, rocket and parmesan salad and rich cheese sauce £11.50

Mains

Seaweed Butter Baked Cornish Cod Loin

St Austell Bay mussel and prawn smoked butter cream sauce, crushed new potato, buttered samphire, puffed potato and aged parmesan crumb £30

Stokes Marsh Farm Chateaubriand

(£80 for two to share)

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato, garlic and herb butter and a jug of rich peppercorn sauce

Caramelised Onion and Rosary Goat Cheese Puff Pastry Tart

Golden baked butter puff pastry topped with caramelised onions, crumbled Rosary goat cheese with house pickled onions, roasted celeriac, toasted hazelnuts and roasted new potatoes £22.50

Street Bakeshop Bread Board

Artisan English butter, Extra virgin olive oil and aged balsamic £6 (extra butter/oil and vinegar £1)

Mixed Provencal Olives £4.50

Gin and Citrus Cured Chalk Stream Trout and Oak Smoked Salmon Mousse

Caper, shallot and parsley dressing, crisp sourdough crostini and citrus and dill Crème Fraiche £12.50

Smoked Mackerel Pate

Finished with cream cheese, lemon and horseradish, served with sourdough crostini and house pickled fennel and cucumber £12.50

Stokes Marsh Farm Slow Braised Beef Blade

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato with a rich peppercorn sauce and a watercress and pickled shallot salad £26

The Hodd Short Rib Burger

Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion rings and skinny fries £19.50
(add truffle oil and parmesan for £7.50)

Side Dishes

£4.50 each

Chips or Skinny Fries

add parmesan and truffle oil £1.50

Buttered Vegetable Selection

Crushed New Potatoes

Crisp Battered Onion Rings

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

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE



Something Sweet

Rich Belgian Chocolate and Orange Crèmeux

Caramelised white chocolate and shortbread crumble, spiced cherry puree and cherry and clotted cream ice cream
£10.50

Classic Crème Brûlée with Rum-Soaked Golden Raisins

Warm nutmeg shortbread
£9.50

Vanilla Bean Panna Cotta

Homemade Blackberry and apple compote with crunchy hazelnut and oat granola

£9

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and clotted cream ice cream £9.50

Judes Ice Creams and Sorbet

£3 per scoop

Ice Creams

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

Sorbets

Raspberry, Mango

Vegan Ice Creams

Vanilla, Chocolate, Honeycomb,
Salted Caramel

Selection of English Artisan Cheeses

Homemade chutney & biscuits £10

Tunworth

A modern British classic, creamy and robust with a long, savoury flavour, handmade just down the road in Herriard Park Estate

Keen's Cheddar

Sweet and strong, nutty and moreish. This Mature Unpasteurised Cheddar crumbles in the hand yet melts in the mouth

Cropwell Bishop Blue Stilton

Creamy texture, nutty flavour with spicy notes

Rosary Goats cheese

smooth, creamy texture and delicate acidity

• AFTER DINNER DRINKS •

Espresso Martini £14

Black Cow Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffees £6.50

Tia Maria, Courvoisier, Jameson, Baileys or Amaretto.

Liqueur Hot Chocolate £6.50

Cointreau, Baileys, Malibu, Tia Maria or Amaretto.



• COFFEE •

(Decaffeinated coffee available)

Americano £2.50

Cappuccino £3.00

Flat White £3.00

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

Oat Milk or Almond Milk £0.50

(subject to availability)