

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Sunday Lunch

2 courses £34 3 courses £40

Nibbles

Street Bakeshop Bread Board

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

Mixed Provençal Olives £4.50

Starters

Crisp Tunworth and Mature Cheddar Cauliflower Cheese Croquettes

House pickled mushrooms, truffle mayonnaise and aged parmesan

Creamy Roasted Chestnut and Portobello Mushroom Soup

House pickled mushrooms, Keens Cheddar rarebit toast and sourdough croutons

Oak Smoked Salmon Fishcake

Soft herb and citrus cream cheese, caper and shallot vinaigrette and house pickled cucumber

Twice Baked Tunworth Cheese Souffle

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

Crisp Confit Creedy Carver Duck Leg Fritter

Chinese five spiced Morello cherry puree, red onion and cucumber salad

Cornish Cod Goujons

Citrus mayonnaise, pea shoot and house pickled fennel salad

Mains

Sunday Roasts

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

Roasted Stokes Marsh Farm Beef

with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

with crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats

(£5 supplement)

Veggie Roast

Roasted hispi cabbage and trimmings

Extras to Share

Wiltshire Pork Sausage Meat, Sage and Onion Stuffing Balls

With puffed pork crumble £6.50

Hodd Cauliflower Cheese

Tunworth and mature cheddar, sage, onion and Parmesan crumb £8

Extra Roast Potatoes or Extra veg £4

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#### Baked Loch Duart Salmon

Shallot, caper, lemon and parsley brown butter, pickled cucumber, crushed new potatoes, tender stem broccoli and crisp sourdough croutons

#### 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)

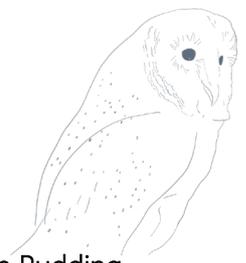
#### Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce



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

**Classic Vanilla Bean Rice Pudding**

Braised rice with double cream, vanilla and nutmeg served with jam

**Rich Belgian Chocolate and Orange Crèmeux**

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

**Vanilla Bean Panna Cotta**

Homemade Blackberry and apple compote with crunchy hazelnut crumble

**Hodd Sticky Toffee Pudding**

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

**Affogato**

Moonroast espresso poured over a scoop of Judes ice cream

**Selection of Three English artisan cheeses**

Homemade chutney & biscuits

•SOFT DRINKS•

|                               |               |
|-------------------------------|---------------|
| Coke                          | £4.00         |
| Diet Coke                     | £4.00         |
| Coke Zero                     | £4.00         |
| Sprite                        | £4.00         |
| Hartridges Cola               | £2.40 / £4.50 |
| Hartridges Diet Cola          | £2.40 / £4.50 |
| Hartridges Lemonade           | £2.40 / £4.50 |
| Cordial & Soda                | £1.60 / £3.20 |
| Orange, Lime or Blackcurrant  |               |
| Orange Juice & Lemonade       | £2.50/£4.50   |
| Hartridges range:             | £4.00         |
| Apple                         |               |
| Orange                        |               |
| Ginger beer                   |               |
| Rose lemonade                 |               |
| Cranberry                     |               |
| Sparkling Raspberry           |               |
| Sparkling Elderflower         |               |
| Orange & Passionfruit         |               |
| Apple & Raspberry             |               |
| Appletiser                    | £4.00         |
| Fever-Tree range:             | £3.20         |
| Fever-Tree Tonic              |               |
| Fever-Tree Light Tonic        |               |
| Fever-Tree Mediterranean      |               |
| Fever-Tree Ginger Ale         |               |
| Fever-Tree Elderflower        |               |
| Bitter Lemon                  | £3.20         |
| Tomato Juice                  | £3.20         |
| Pineapple/Mango Juice         | £3.20         |
| Virgin Mary                   | £3.80         |
| Half / Pint Juice             | £2.00/£4.00   |
| Apple or Orange               |               |
| Cawston Press Carton          | £2.50         |
| Still Mineral Water 750ml     | £4.50         |
| Sparkling Mineral Water 750ml | £4.50         |
| Sparkling Mineral Water 330ml | £3.00         |

•COCKTAILS•

£15

**Spiced Apple Twist**

*Calvados, apple juice, lemon, cinnamon syrup*

This is the perfect elegant holiday cocktail for the fancier affairs of the season.

**Classic Collins**

*Gorilla Old Tom Gin, lemon, sugar*

Vibrant, bright & tantalising. This cocktail is a well-rounded and balanced tipple showcasing sour citrus, floral sweetness and flavoursome botanical notes.

**Bramble**

*Gorilla Mountain Strength Gin, lemon, sugar and Creme de Mure*

A classic winter sour that mixes the freshness of the lemon with the sweet richness of blackberry for a very moreish aperitif.

**Negroni**

*Gorilla Mountain Strength Gin, sweet vermouth, Campari*

A real warmer-upper for a dry palate the Negroni will knock your socks off, but keep you coming back for more.

•MOCKTAILS•

£8.00

**BLACKBERRY MULE**

Mure, lemon & ginger beer

**ORANGE CRANBERRY FIZZ**

Orange Juice, Cranberry Juice, Elderflower Presse

**COSMIC LOWFLYER**

Hibiscus, lime juice and citrus bitters

**CHERRY BAKEWELL**

Cranberry juice, Orgeat (Almond Syrup), lime & Soda

**STRAWBERRY LIMEADE**

Fraise, lime juice & soda

**ST CLEMENTS**

Orange juice & bitter lemon