



HODDINGTON ARMS
UPTON GREY • HAMPSHIRE



Father's Day Lunch

3 courses £48

Nibbles

Street Bakehouse Bread Board

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

Starters

Gin and Beetroot Cured Chalk Stream Trout

Dill and citrus mayonnaise, crispy capers, house pickled cucumber and Bakeshop sourdough

Twice Baked Tunworth Cheese Souffle

House pickled shallot and parmesan salad and rich cheese sauce

Hodd Caesar Salad

House smoked chicken breast, crisp pancetta, creamy dressed leaves and sourdough croutons £10.50/£15

Crisp Aromatic English Lamb Shoulder Fritter

Homemade Tzatziki, Kalamata olive, feta and bell pepper

Roasted Mushroom and Buffalo Mozzarella Arancini Balls

Marinated vine tomato salad and basil dressing

Cornish Cod Goujons

Homemade tartare sauce and minted pea 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

crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats (£5 supplement)

Veggie Roast

Roasted Hispi Cabbage, veggie gravy 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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**Aged Parmesan and Herb Crusted Cornish Cod**

Caper, shallot, lemon and parsley butter, tender stem broccoli and crushed new potatoes

**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 Fish and Chips**

Crushed peas and homemade tartare sauce

**Sweet Potato and Green Pea Falafel Fritters**

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

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

**Rich Belgian Chocolate Crémeux**

Coco crumb and mint choc chip ice cream

**Classic Vanilla Crème Brûlée**

Warm strawberry and white chocolate shortbread

**Zesty Lemon Posset**

Raspberry jelly, shortbread 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

• 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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