

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Welcome to The Hodd

The Hoddington Arms is a family-owned village pub, proudly run by us since 2015. At the heart of everything we do is a love of good food, great drinks and genuine hospitality.

Our kitchen is led by Chris and Tom, whose passion for quality ingredients and seasonal cooking has helped earn recognition from both the Good Food Guide and Michelin Guide for over a decade.

Whether you're joining us for a quick pint, a long lunch or a special occasion, we're delighted to have you with us.

To start, why not try.....

Hodd Valley Spritz £15

A vibrant English twist on the Spanish classic. British gin and vodka are shaken with fresh orange juice and topped with English sparkling wine for a bright, refreshing serve bursting with citrus.

For an alcohol-free version, try a St. Clements £8

Orange juice & bitter lemon

MENU

Nibbles

Street Bakeshop Bread Board

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

Perello Gordal Olives £5

Starters

Slow Cooked Crispy Pork Fritter

Apple and pickled shallot salad, apple puree and crackling £13.50

Gin and Beetroot Cured Chalk Stream Trout

Dill and citrus mayonnaise, crispy capers, house pickled cucumber and Bakeshop sourdough £13

Twice Baked Tunworth Cheese Souffle

House pickled shallot and parmesan salad and rich cheese sauce £12

Buffalo Mozzarella and Vine Tomato Salad

Marinated Heritage tomatoes, basil dressing, croutons and pea shoots £10

Cornish Cod Goujons

Curried mayonnaise, minted pea and tomato salad £11

Mains

Slow Cooked English Shoulder of Lamb

Vine tomato and roasted red pepper sauce, Mediterranean vegetable medley, lamb fat fondant potato, roasted broccoli and rich lamb and rosemary jus £34

Sweet Potato and Green Pea Falafel Fritter

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and house pickled red onion £22.50

Crab and Parmesan Crusted Cornish Cod Loin

Lemon, shallot, caper and parsley brown butter, crushed new potatoes and tender stem broccoli £32

Stokes Marsh Farm Chateaubriand

(£90 for two to share)

Truffle and parmesan chips, roasted mushroom, confit vine tomato, garlic and herb butter and a jug of rich peppercorn sauce

Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce £21

Stokes Marsh Farm 6oz Flat Iron Steak (Served Pink)

Served with skinny fries a watercress and pickled shallot salad and garlic and herb butter £22

add jug of rich peppercorn sauce £3

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 £20.50

add truffle oil and parmesan for £1.50

Side Dishes

£5.50 each

Chips or Skinny Fries

add parmesan and truffle oil £1.50

Buttered Vegetable Selection

Crushed New Potatoes

Crisp Battered Onion Rings

House salad, Dijon dressing

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

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Something Sweet

Rich Belgian Chocolate Crèmeux

Coco crumb and mint choc chip ice cream
£10.50

Classic Vanilla Crème Brûlée

Warm strawberry and white chocolate shortbread £9.50

Zesty Lemon Posset

Raspberry sorbet and jelly, shortbread crumble £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

Selection of English Artisan Cheeses

Homemade chutney & biscuits £10

•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
Glass of Milk	£1.50
Still Mineral Water 750ml	£4.50
Sparkling Mineral Water 750ml	£4.50
Sparkling Mineral Water 330ml	£3.00

•COCKTAILS•

£15

Chambord Royale

Chambord, cava

Chambord black raspberry liqueur topped with sparkling wine. Light, fruity and elegant with a soft raspberry finish.

Classic Collins

Gorilla Old Tom Gin, lemon, sugar

Vibrant, bright & tantalising. This cocktail is a well rounded and balanced tippie 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