



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. In July 2026, we were delighted to be awarded **2 AA Rosettes**, recognising the quality and care that goes into our food.*

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

The Real Cure Dorset Charcuterie Plate with pickled cornichons and onions £15

Whole Baked Tunworth Cheese (To Share)

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

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

The Hodd Scotch Egg Cackle bean

Farm egg wrapped in Wiltshire pork sausage meat and sage served with homemade spicy ketchup £13

Smoked Mackerel Pate

Finished with cream cheese, lemon and horseradish, served with sourdough crostini and house pickled cucumber £14

Dorset Blue Vinny Cheese Salad

Red wine poached pear, candied walnuts, mixed leaf salad, house pickled red onion and red wine syrup £12

Slow Cooked Wiltshire Pork Fritter

Apple sauce and crackling £13.50

Twice Baked Tunworth Cheese

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

Crisp Cauliflower and Tunworth

Cheese Croquettes Truffle and garlic mayonnaise, house pickled wild mushrooms £12.50

Mains

Stokes Marsh Farm

Chateaubriand

(£90 for two to share)

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

Pan Seared Sea Bream Fillet

Crisp Cornish crab cake, citrus braised fennel with a warm confit cherry tomato, Gordal olives, vine tomato and basil vinaigrette £34

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

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

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

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Something Sweet

Rich Belgian Chocolate orange Crèmeux

Peanut praline, coco crumble and salted caramel ice cream
£11

Warm English Apple Crumble Tart

Lightly spiced apple compote in pastry tart topped with
short bread served with vanilla ice cream and calvados
syrup £10

Pannacotta of Earl Grey Tea

Lightly spiced poached pear, caramelised pastry crisp
£9.50

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 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

Crème 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