



HODDINGTON ARMS
UPTON GREY • HAMPSHIRE

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MENU

Nibbles

Whole Baked Tunworth Cheese (To Share)

Baked with Local Hydes cider, shallot and thyme served with homemade chutney, Street Bakehouse bread and pickles £25

Street Bakeshop Bread Board

Artisan English butter, Extra virgin olive oil and aged balsamic £5.50 (extra butter/oil and vinegar £1)

Mixed Provençal Olives £4.50

To Start

Slow Cooked Moroccan Spiced Wiltshire Lamb Fritter

Garlic and lime yoghurt, cucumber, red onion and mint salad, coriander oil £11

Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette £8 / £11

Breaded Cornish Cod Goujons

Lemon and garlic mayonnaise and baby leaf salad £9.50

Grilled Goats Cheese and Beetroot

Salt baked, pureed and marinated beets, pea shoots and truffled shallot and hazelnut dressing £9

Crisp Roasted Portobello Mushroom Arancini

Truffle and garlic mayonnaise, aged parmesan and pea shoot salad £9.50

Twice Baked Tunworth Cheese Souffle

Aged parmesan and rich cheese sauce £10

Mains

Pan Fried Gilthead Bream

with a rich vine tomato and roasted red pepper sauce, confit new potatoes, citrus braised fennel and house pickled fennel £29.50

Slow Braised Wiltshire Pork Belly

Secretts Farm carrots butter poached and pureed, fondant potato, tender stem broccoli, sage and onion crumb, brown butter and Hydes cider jus £28

Stokes Marsh Farm Slow Braised Beef Blade

Truffle oil and parmesan chips, roasted Portobello mushroom, confit vine tomato with a rich peppercorn sauce and a watercress and pickled shallot salad £25

Aged Parmesan and Herb Crusted Cornish Cod

Potted prawn and caper butter, house pickled cucumber, tenderstem broccoli and crushed new potatoes £28

Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce £18

Stokes Marsh Farm Chateaubriand

(£75 for 2 to share)

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

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)* £18.50

Sweet Potato and Green Pea Falafel Fritters

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

Side Dishes

£4.50 each

Chips/ Skinny Fries add parmesan and truffle oil £1.50

Mixed salad

tomato, cucumber, red onion and mixed leaves

Buttered Vegetable Selection

Crushed New Potatoes with extra virgin olive oil

Crisp Battered Onion Rings

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Something Sweet

Dark Chocolate Crèmeux

Coco crumb, hazelnut praline and salt caramel ice cream £9.50

Vanilla Bean Pannacotta

Local Strawberries poached in English sparkling wine, caramelised white chocolate and shortbread crumble and strawberry syrup £9

Classic Crème Brûlée

Orange and almond shortbread biscuit £8

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream £9

Judes Ice Creams and Sorbet £2.50 per scoop

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

Selection of English Artisan Cheeses

Homemade chutney & biscuits £9.50

Tunworth

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

Cropwell Bishop Blue Stilton

Creamy texture, nutty flavour with spicy notes

Montgomery Cheddar

Montgomery's Cheddar is the epitome of traditional, handmade, unpasteurised Somerset cheddar. Its deep, rich, nut flavours have won worldwide acclaim.

Winslade

soft and gooey with floral, piney notes

• 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 £2.50

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

Fresh Peppermint tea £2.50

Oat Milk & Almond Milk available
£0.50 extra per drink

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