



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
£26

Street Bakeshop Bread Board

Artisan English butter, Extra virgin olive oil and aged balsamic £6 (extra butter/oil and vinegar £1)
Mixed Provencal Olives £4.50

Starters

Greek Salad

Cucumber, confit vine tomato, Cos lettuce, house pickled red onion Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette
£9.50/£16

Crisp Roasted Portobello Mushroom Arancini

House pickled mushrooms, truffle mayonnaise and aged parmesan
£9.50

Twice Baked Tunworth Cheese Souffle

Winter root vegetable crisps and rich cheese sauce £11

Crisp Chalk Stream Trout and Cornish Cod Fishcake

Finished with soft herbs and citrus, served with a vine tomato butter sauce and a pea shoot, confit tomato and house pickled onion salad
£13

The Hodd Scotch Egg

Cackle bean Farm egg wrapped in Wiltshire pork sausage meat and sage served with homemade spiced ketchup £11

Crispy Fried Baby Squid

Smoked paprika, lemon and garlic mayonnaise £12.50

Mains

Aged Parmesan and Herb Crusted Cornish Cod

Chorizo, shallot, garlic, and caper brown butter, roasted hispi cabbage and crushed new potatoes
£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

Slow Cooked Wiltshire Pork Belly

Carrots pureed and butter braised, breaded black pudding fritter, crisp potato cake, tenderstem broccoli, Hydes Cider and pork Jus and Crackling
£29.50

Stokes Marsh Farm Chateaubriand (£75 for two 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 rings and skinny fries £19.50 (add truffle oil and parmesan for £1.50)

Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce £18

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 or Skinny Fries

add parmesan and truffle oil £1.50

Rocket and aged parmesan salad

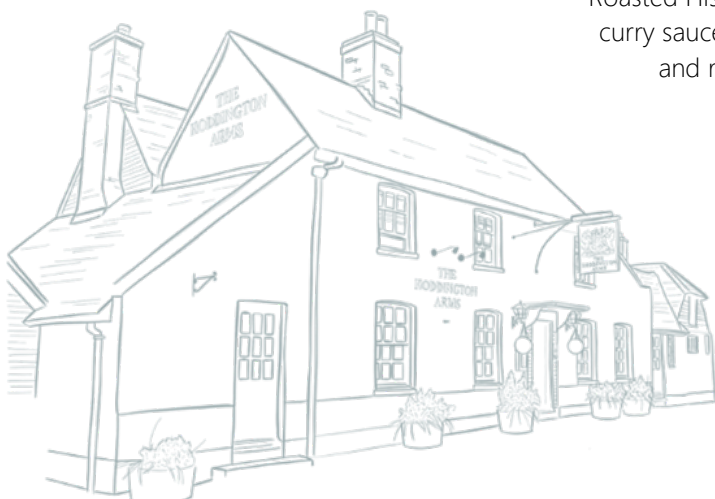
with balsamic cured tomato and pickled red onion

Buttered Vegetable Selection

Crushed New Potatoes

with extra virgin olive oil

Crisp Battered Onion Rings



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



Something Sweet

Dark Belgian Chocolate Crèmeux

Homemade hazelnut praline, crisp coco crumb, salt caramel ice cream and tempered chocolate disc £10.50

Classic Vanilla Bean Crème Brûlée

English strawberry compote and a white chocolate and strawberry cookie £9.50

Lemon and Passionfruit Posset

Mango and passion fruit salsa, raspberry sorbet and crisp meringue £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

Ice Creams

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

Sorbets

Raspberry, Mango

Vegan Ice Creams

Vanilla, Chocolate, Honeycomb,
Salted Caramel

Selection of English Artisan Cheeses

Homemade chutney & biscuits £10

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

Black Cow Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffees £6.50

Tia Maria, Courvoisier, Jameson, Baileys or Amaretto.

Liqueur Hot Chocolate £6.50

Cointreau, Baileys, Malibu, Tia Maria or Amaretto.

• 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

Oat Milk or Almond Milk £0.50

(subject to availability)

