

HODDINGTON ARMS

UPTON GREY • HAMPSHIRE

Sunday Lunch

2 courses £34 3 courses £40

Nibbles

Street Bakehouse Bread Board

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

Mixed Provencal Olives £4.50



Starters

Crisp Roasted Portobello Mushroom Arancini

House pickled mushrooms, truffle mayonnaise and aged parmesan

The Hodd Scotch Egg

Cacklebean Farm egg wrapped in Wiltshire pork sausage meat and sage served with homemade spiced ketchup

Crispy Fried Baby Squid

Smoked paprika, lemon and garlic mayonnaise

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

Greek Salad

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

Twice Baked Tunworth Cheese Souffle

Winter root vegetable crisps and rich cheese sauce

Mains

Sunday Roasts

All served with roast potatoes, selection of chef's vegetables and roasting juices.

Roasted Sirloin of Stokes Marsh Farm

Beef

with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

with crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats (£5 supplement)

Veggie Roast

Roasted hispi cabbage and trimmings

Extras

Wiltshire Pork, Caramelised Onion, Sage and Apple Sausage Meat Stuffing £6

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

Chorizo, shallot, garlic, and caper brown butter, roasted tenderstem 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 Haddock and Chips

Crushed peas and homemade tartare sauce



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

**Lemon and Passionfruit Posset**

Mango and passion fruit salsa, raspberry sorbet and crisp meringue

**Dark Belgian Chocolate Crèmeux**

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

**Classic Vanilla Bean Crème Brûlée**

English strawberry compote and a white chocolate and strawberry cookie

**Hodd Sticky Toffee Pudding**

Medjool date sponge, sticky toffee sauce and clotted cream ice cream

**Affogato**

Moonroast espresso poured over a scoop of Jules ice cream

**Selection of Three English artisan cheeses**

Homemade chutney & biscuits

• AFTER DINNER DRINKS •

Espresso Martini £14

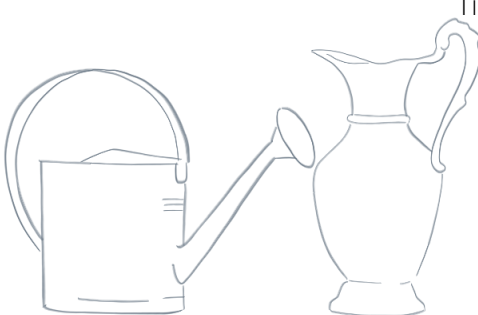
Black Cow Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffee £6.50

Tia Maria, Courvoisier, Jameson, Baileys or Amaretto.

Liqueur Hot Chocolate £6.50

Cointreau, Baileys, Malibu, Tia Maria or Amaretto.



• HOT DRINKS •

• COFFEE •

(Decaffeinated coffee available)

Americano £2.50

Cappuccino £3.00

Latte £3.00

Mocha £3.50

Espresso £2.50

Double Espresso £4.00

Macchiato £3.00

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 or Almond Milk £0.50

(subject to availability)

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