

MENU

Nibbles

Street Bakehouse Bread Board

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

Mixed Spanish Olives £4.50

To Start

Crisp Prawn and Cornish Cod Fishcake

Finished with soft herbs and lemon, served with vine tomato compote and aged parmesan salad £9.50

Crisp Chestnut and Portobello Mushroom Arancini Balls

Garlic and truffle mayonnaise and aged parmesan £9

Whipped Goats Cheese and Beetroot

Goats cheese mousse with marinated local beetroot, toasted hazelnut, honey and thyme dressing, sourdough crostini and house pickled shallots £9

Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce £9.50

Crisp Goujons of Cornish Cod

Lemon and garlic mayonnaise and mixed baby leaf salad £9

Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette
£7.50/£10.50

Mains

Pan Fried Seabass

Steamed St Austell Bay mussel chowder, creamed leeks, white wine cream and smoked butter sauce, tender stem broccoli and confit new potatoes £27

Baked Cornish Cod Loin and Crisp Breaded King Prawn

Potted prawn, lemon and herb butter, house pickled cucumber, crushed new potatoes and roasted hispi cabbage
£26.50

Honey and Soy Glazed Creedy Carver Duck Breast (Served Pink)

Carrot puree, butter poached carrot, sesame and duck fat crumb, greens, fondant potato and rich duck sauce £28.50

Slow Braised English Lamb Shoulder

Garlic and herb mashed potato, celeriac pureed and roasted, tender stem broccoli and a rich lamb sauce £24

Stokes Marsh Farm Chateaubriand

(£70 for 2 to share)

Truffle oil and parmesan chips, roasted portobello mushroom, confit vine tomato and a garlic and herb butter

Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and cucumber and red onion salad £18

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 Beer 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



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Something Sweet

Dark Chocolate Crèmeux

Boozy Cherries, coco crumb, toasted almonds and vanilla ice cream £8.50

Vanilla Bean Pannacotta

Raspberry Jelly and sorbet, shortbread crumble and crisp meringue £7.50

Rum and Raisin Crème Brûlée

Spiced shortbread biscuit £8

Hodd Sticky Toffee Pudding £9

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

Selection of English Artisan Cheeses

homemade chutney & biscuits £9.50

Judes Ice Creams and Sorbet £2.50 per scoop

Vanilla, Strawberry and cream, mango, salted caramel, chocolate

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

Mrs Kirkhams cheddar

The texture of Lancashire is moist, rich, crumbly and creamy - in fact locals refer to it as "buttery crumble,"

Winslade

soft and gooey with floral, piney notes

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