



Welcome to
**THE UPPER
HOUSE HOTEL**

RELAXED EATING IN THE HEART OF STAFFORDSHIRE

WE'RE INDEPENDENT AND FAMILY OWNED, SO WE'RE FREE TO SERVE FRESH, HOME-COOKED AND LOCALLY SOURCED FOOD. TUCK INTO OUR BRITISH SEASONAL MENU AND ENJOY OUR WIDE RANGE OF WINE AND BAR DRINKS. WE HAVE AN ABUNDANCE OF INDOOR AND OUTDOOR SEATING AREAS TO SUIT ANY OCCASION - AND WEATHER!

YOU DON'T NEED TO BE STAYING HERE TO EAT WITH US - BOOK ONLINE OR CALL TO RESERVE YOUR TABLE.

HOT AND BAR DRINKS ARE SERVED ALL DAY, EVERY DAY. SO WHETHER IT'S FRESH COFFEE AND CAKE YOU FANCY OR A GIN & TONIC MADE FROM OUR DELICIOUS GIN SELECTION WITH FRESH GARNISH, WE'VE GOT YOU COVERED!

OUR OPENING TIMES:

BREAKFAST IS AVAILABLE FOR RESIDENTS FROM 7.00AM - 9.30AM (8.00AM - 10.00AM ON SUNDAYS)

LUNCH IS SERVED FROM 12.00PM - 2.00PM

SUNDAY LUNCH IS SERVED FROM 12.00PM - 4.00PM

SANDWICHES & CAKES SERVED FROM 12.00PM - 5.00PM

AFTERNOON TEA IS SERVED FROM 12.00PM - 5.00PM (MONDAY - SATURDAY)

DINNER IS SERVED FROM 6.00PM - 9.00PM

DINNER IS SERVED ON A SUNDAY FROM 5.00PM - 8.00PM

MOST OF OUR DISHES ARE ADAPTABLE TO GLUTEN FREE - PLEASE ASK YOUR SERVER






• WINTER
EVENING MENU

Nibbles &
Sharing plates

MARINATED OLIVES	£4.00
BLACK AND GREEN MARINATED OLIVES	
BREAD AND OILS	£5.00
WARM BREADS, RAPESEED OIL, BALSAMIC	
PORK CRACKLING AND PICCALILLI	£4.00
CRUNCHY PORK CRACKLING, CHUNKY PICCALILLI	
MEAT PLATTER	£14.00
A SELECTION OF MEATS, WARM BREADS, OLIVES, SUN BLUSHED TOMATOES, RAPESEED OIL & BALSAMIC	
HALLOUMI FINGERS	£4.00
CIDER BATTERED HALLOUMI, SWEET CHILLI DIP	

Starters

SOUP OF THE DAY	£6.00
HOMEMADE SOUP OF THE DAY, WARM BREAD ROLL	
CHILLED COD	£8.00
CURED COD MARBLED WITH HERBS & LEMON, WATERCRESS VOLUTE, CITRUS DRESSING	
STUFFED PORTOBELLA MUSHROOMS (VG)	£6.00
PORTOBELLA MUSHROOMS STUFFED WITH SMOKEY WALNUT AND HERBS, ROCKET, BALSAMIC REDUCTION	
PORK BELLY BITES	£8.00
SLOW COOKED PORK BELLY, CELERIAC REMOULADE, APPLE CRISP, WHOLEGRAIN MUSTARD DRESSING	
FIG & MOZZARELLA SALAD	£7.00
GLAZED FIGS, MOZZARELLA, HERITAGE TOMATOES, WHOLEGRAIN MUSTARD DRESSING	





WINTER EVENING MENU

The Grill

FILLET STEAK - £35.00

RUMP STEAK - £28.00

GAMMON STEAK, EGG & PINEAPPLE - £15.00

CAJUN CHICKEN BREAST - £13.00

ALL CHAR GRILLED, SERVED WITH PLUM TOMATO, PORTOBELLO MUSHROOM,
CIDER BATTERED ONION RINGS, HAND CUT CHIPS

STEAK SAUCES -

PEPPERCORN - £4.00

BLUE CHEESE - £4.00

GARLIC BUTTER - £3.50

Classics

FISH & CHIPS

CIDER BATTERED FISH, HAND CUT CHIPS, MUSHY PEAS, TARTAR & LEMON

£14.00

CHEESE & BACON BURGER

HOMEMADE BEEF PATE, SMOKED STREAKY BACON, CHEDDAR CHEESE, GEM, TOMATO,
SKINNY FRIES, RED SLAW

£14.00

TOFU BURGER (VG)

CAJUN SPICED TOFU, GEM, TOMATO, SKINNY FRIES, RED SLAW

£13.00

SAUSAGE & MASH

PORK & LEEK SAUSAGES, WHOLEGRAIN MUSTARD MASH, RED WINE GRAVY, CRISPY SHALLOTS

£12.00

PIE OF THE DAY

SERVED WITH BUTTERED GREENS, RED WINE GRAVY, HAND CUT CHIPS

£14.00

The Main

BRAISED BEEF

24 HOUR BRAISED OX CHEEK, HORSERADISH POTATO, BUTTERNUT SQUASH, BROCCOLI, GUINNESS JUS

£22.00

SEARED DUCK

PAN FRIED DUCK BREAST, SWEET POTATO, GLAZED FIGS, BABY TURNIPS, RED BERRY SAUCE

£25.00

CATCH OF THE DAY

FRESH MARKET FISH DAILY, PLEASE SPEAK TO YOUR SERVER FOR THE FISH DISH OF THE DAY

BUTTERNUT SQUASH RISOTTO (VEGAN ON REQUEST)

RISOTTO RICE, BUTTERNUT SQUASH, WHITE WINE, GRANA PADANO, WATERCRESS OIL, PINE NUTS

£20.00

PEA & MINT TORTELLINI (VG)

BASIL OIL, SUN BLUSHED TOMATOES, OLIVES, CRISPY SAGE, TOASTED PUMPKIN SEEDS

£18.00

PAN FRIED GUINEA FOWL

BUTTER FRIED BREAST, SAUTÉED WILD MUSHROOMS, BABY LEEKS, CRISPY POTATOES, PORT & RED WINE
REDUCTION

£20.00



WINTER EVENING MENU

Sides

FRIES, PARMESAN, TRUFFLE OIL - £6.00

SKINNY FRIES - £3.00

TRIPLE COOKED CHIPS - £4.00

GARLIC CIABATTA - £5.00

CHEESY GARLIC CIABATTA - £5.00

CIDER BATTERED ONION RINGS - £4.00

HOUSE SALAD - £4.00

To Finish

CHOCOLATE MOUSSE	£7.00
RICH DARK CHOCOLATE MOUSSE, MILK CHOCOLATE GANACHE, CHANTILLY CREAM, SALTED CARAMEL CHEESECAKE	£7.00
VANILLA CHEESECAKE, CLEMENTINE TOPPING, BISCUIT BASE, WINTER BERRY COULIS CRUMBLE (VEGAN ON REQUEST)	£7.00
STEWED PEAR & APPLE WITH CINNAMON, OAT AND HAZELNUT TOPPING, CUSTARD MALVA PUDDING (VG)	£8.00
APRICOT & APPLE SPONGE, SALTED CARAMEL, VEGAN ICE CREAM	
CHEESE PLATE	£13.00
SELECTION OF CHEESES, CRACKERS, CRANBERRY CHUTNEY, GRAPES	

