



Welcome to the Wedgwood Restaurant at

# The Upper House Hotel



Relaxed eating in the Heart of Staffordshire

We're independent and family owned, so Anthony and his team enjoy serving 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 cold 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**





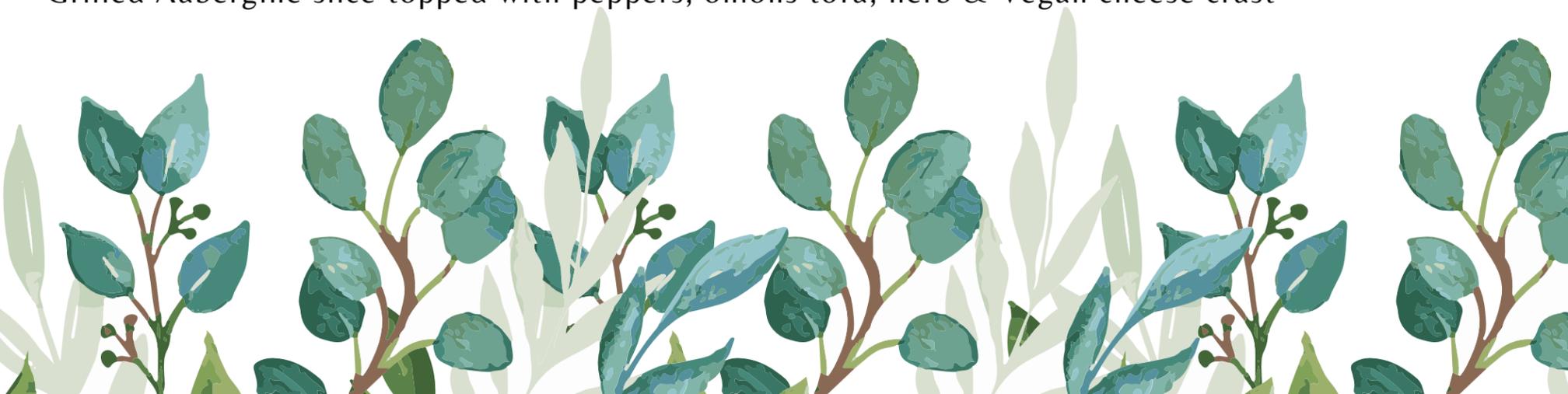
# Spring Evening Menu

## Sharing & Nibbles

Halloumi Fingers	£5.00
Cider battered Halloumi fingers & sweet chilli dip	
Focaccia Bread (VG)	£7.00
Homemade Focaccia bread, olive tapenade, rapeseed oil, roast garlic, balsamic	
Bread & Oils (VG)	£6.00
Warm breads, rapeseed oil, balsamic	
Marinated Olives (VG & GF)	£4.00
Mixed marinated olives	
Mussels	£16.00
↙ <i>Our Head Chef recommends!</i>	
Steamed Mussels, tomato, red wine chorizo & chilli sauce, warm breads	

## To Start

Soup of the Day	£6.00
Chefs choice of soup, warm bread roll	
Salt & Pepper Squid (GF)	£8.00
Crispy salt & pepper Squid rings, Asian slaw, toasted sesame seeds, wilted boc choi	
Ham Hock & Chicken Terrine	£7.00
↙ <i>Our Head Chef recommends!</i>	
Pulled ham hock & chicken, pressed with herbs & wholegrain mustard, focaccia croutes, pickled beetroot, fried quail's egg, crispy chicken skin	
Feta Parcel	£7.00
Spinach & Feta filo parcel, olive tapenade, red pepper coulis, oregano dressing	
Stuffed Aubergine (VG)	£8.00
Grilled Aubergine slice topped with peppers, onions tofu, herb & Vegan cheese crust	





## The Classics

Fish & Chips (GF)	Large £15.00	Small £12.00
Cider battered fish, triple cooked chips, mushy peas, tartar, lemon		
Vegan "Fish & Chips" (GF & VG)		£10.00
Cider battered banana blossom, triple cooked chips, mushy peas, lemon		
Sausage & Mash		£13.00
Lincolnshire sausage, mustard mash, crispy shallots, red wine gravy		
Calf's Liver		£14.00
Pan seared liver, herb mash potato, red wine & onion gravy, green beans		
Beef Burger		£13.00
Char grilled burger, crispy smoked bacon, cheddar cheese, skinny fries, slaw, onion rings		

## The Grill

All grills served with confit tomatoes, Portobello mushroom, onion rings, triple cooked chips

Gammon, egg, pineapple (GF)	£13.00
Bistro Rump steak (GF)	£29.00
Fillet steak (GF)	£34.00
Cajun chicken breast (GF)	£13.00
Pork loin steak, egg (GF)	£15.00

## Why not add a sauce?

Peppercorn	£3.00
Blue cheese	£3.00
Garlic butter	£3.00
Mushroom & shallot	£3.00

## The Main

Paella for 1,2,4 people	£20.00 / £35.00 / £68.00
King prawn, chicken, chorizo, mussels, peppers, onions, rice, warm breads	
Venison (GF) ← <i>Our Head Chef recommends!</i>	£35.00
Venison cooked with garlic & herb butter, crispy potato & Grana Padano stack, truffle parsnip, Romanesco, cassis reduction	





## Mains continued ...

Lamb Neck (GF)	£25.00
Slow cooked lamb neck, caramelised celeriac, charred asparagus, sweet potato crisps, tomato & balsamic jus	
Gnocchi (GF & VG)	£15.00
Saffron crispy gnocchi, tomato & caper stew, crispy basil leaves, balsamic	
Pork Fillet	£22.00
Pork fillet medallions, compressed apple, calvados jus, mushroom duxelles, crispy prosciutto, creamed potato	
Tortellini (VG)	£17.00
Pea & mint tortellini, olives, sun blushed tomatoes, basil oil, toasted pine nuts	

## Side Orders

Fries, parmesan, truffle oil (GF)	£6.00
Skinny fries (GF)	£3.00
Triple cooked chips (GF)	£4.00
Garlic ciabatta	£5.00
Cheesy garlic ciabatta	£6.00
Cider battered onion rings (GF)	£4.00

## To Finish

Chocolate Flower Pot (GF)	£7.00
Chocolate flower pot, chocolate mousse chocolate soil, coulis, berries	
Semifreddo (GF)	£7.00
White chocolate semifreddo, raspberry salsa, soft almond biscuit	
Ricotta Pudding	£7.00
Lemon, ricotta & poppy seed pudding, mixed berry anglaise, toasted walnuts	
Chocolate Delice (VG & GF)	£8.00
Chocolate & Peanut butter delice on a nutty crumb base, blueberry gel, honeycomb	
Cheeseboard	For 1 £10.00    For 2 £14.00
Selection of cheese, crackers, jelly, chutney, grapes	
Ice Creams (Vegan Ice Cream available)	£6.00
Trio of Ice Cream, wafers, chocolate shavings, fudge pieces	

