

THE
UPPER
HOUSE



Winter Evening Menu

Nibbles...

Warm breads, oil & balsamic (vg) £6.00

Mixed marinated olives (vg, gf) £5.00

Slow cooked BBQ pork ribs £8.00

Cider battered halloumi fingers, sweet chilli sauce (gf) £5.00

Crispy coated king prawns, garlic mayo dip (gf) £9.00

To start...

Chefs soup of the day, warm bread roll (vg, gf) £6.00

Smoked salmon sushi rolls, soy dip,
toasted sesame seeds, spring onion £9.00

Home-smoked chicken breast, Grana Padana crusted aubergine,
sun blushed tomatoes, balsamic dressing, £8.00

Roast artichoke & chickpea hummus, grilled flatbread, *Healthy option*
toasted pumpkin seeds, coriander salsa (vg) £7.00

Potted confit duck leg rilette, pickled cucumber,
radishes & red pepper, toasted sourdough £8.00



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The Main...



Sizzler with peppers, onions & chillis, warm tortilla wraps,
sour cream, salsa & spiced rice

Toppings...

Crispy beef, crispy chicken, crispy prawns or
smokey portobello mushroom (vg)
For 1 - £15.00 For 2 - £28.00

Spiced Chicken Pasta £18.00

Chicken breast, chorizo, chilli, sugar snaps & spinach, tomato rags, pappardelle pasta

Belly of Pork £18.00

Slow-cooked & pressed, pear remoulade, potato & black pudding fritter,
wilted kale, pear cider jus

Braised Beef £22.00

Overnight braised beef, baby onions, roast carrots & parsnips,
horseradish potatoes.

Sea Bass (gf) £25.00

Pan fried sea bass fillets, paprika spiced parmentier, chorizo, sugar snaps,
herb oil

Thai Green Curry

Mildly spiced, sticky rice & roti bread

Chicken (gf) £18.00 or Tofu (vg, gf) £16.00

The Grill...

All served with portobello mushroom, confit plum tomato,
onion rings & triple cooked chips

Aged rib eye steak (GF) £32.00

Gammon steak, egg & pineapple (GF) £20.00

Jerk chicken breast (GF) £18.00

Cajun spiced veggie kababs, mushroom, peppers,
aubergine, red onion dusted in cajun spice (VG) £15.00

Sauces & sides...

Peppercorn £3.00

Blue cheese £3.00

Gravy £2.00

Garlic butter £2.00

Fried egg £1.50



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The Classics...

Shepherds Pie £20.00

Slow-cooked pulled lamb, carrots, shallots, & celery, rich red wine sauce, mash potatoes, cheddar cheese, buttered greens

Vegan Cottage Pie (vg) £16.00

Quorn mince, carrots, shallots, sweetcorn & celery, vegetarian gravy, mash potatoes, vegan cheddar, greens

Pork & Chorizo Burger £17.00

Pork & chorizo pattie, chargrilled, topped with cheddar cheese, tomato salsa, onion rings, skinny fries, slaw

Fish & Chips (gf) £14.00

(smaller portion £12.00)

Cider battered fish fillet, triple cooked chips, mushy peas, tartar, lemon

Vegan Fish & Chips (gf, vg) £10.00

Cider battered banana blossom, mushy peas, lemon

Salmon Fillet (GF) £22.00

Pan-fried salmon fillet, chive potatoes, tenderstem broccoli, lemon butter

Salad Bowl £15.00

Mixed leaf, red onion, olives, sun-blushed tomatoes, garlic croutons, cucumber, warm bread roll, mustard vinaigrette

Toppings

Crispy beef

Crispy chicken

Crispy prawns

Smokey portobello mushroom

Sides...

Skinny fries (gf, vg). £4.00

Triple cooked chips (gf, vg) £4.00

Truffle fries with Grana Padano (gf) £6.00

Cider battered onion rings (gf, vg). £4.00

Garlic ciabatta (vg) £5.00

Chessy garlic ciabatta £6.00

House salad (gf, vg) £4.00

Seasonal vegetables (gf, vg) £4.00



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To Finish...

Black Forest £8.00

Purple sponge, cherry ice cream, chocolate ganache, candied cherries

Orange & Dark Chocolate Mousse (gf) £8.00
White chocolate cup, pistachio crumb, fruit coulis

Apple & Blackberry Tartlet (VG) £8.00
stewed apples and blackberries, pastry case, oat crumble topping
vegan ice cream

Frangelico Delice (gf) £8.00

Sponge base, whipped hazelnut, mascarpone & vanilla cream,
milk chocolate crumble

Ice Cream (gf) £7.00

Trio of ice creams, fruit coulis, fudge pieces, brownie pieces,
sweet whipped cream, salted caramel balls

Cheeseboard £12.00

Trio of shire cheeses, crackers, grapes, fruit chutney, strawberries

Hot Drinks...

Americano £3.40

Latte £3.40

Flat White £3.40

Cappuccino £3.40

Mocha £3.75

Espresso £2.70

Pot of Tea £3.40

Liqueur Coffee £6.40

Jamesons, Tia Maria, Baileys, Cointreau

