

THE UPPER HOUSE



Winter Sunday 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, 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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Roasts...

Roast Beef £16.00

Overnight rump of beef, thyme roast potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables

Roast Breast of Chicken £15.00

Butter roast chicken breast, thyme roast potatoes, pig in blanket, red wine gravy, seasonal vegetables

Roast of the Week £15.00

Please see team member for this week's roast

The Main...

Salmon Fillet £21.00 (gf)

Pan-fried fillet of salmon, new potatoes, lemon butter, seasonal vegetables

Tofu Thai Curry £16.00 (gf, vg)

Mildly spiced coconut milk curry, tofu, sticky rice, & roti bread

Beetroot and Celeriac Wellington £16.00 (vg)

Puff pastry filled with beetroot, celeriac, vegan cream cheese and spinach with new potatoes and seasonal vegetables

Roast Ciabattas £13.00

Roast beef or roast of the day slices, warm ciabatta, roast potatoes, jug of gravy

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

Cheesy 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

