



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

Sharers & Nibbles

Warm breads, rapeseed oil, balsamic (VG)	£7.00
Marinated olives & sun blushed tomatoes (GF, VG)	£6.00
Bar Snack Platter Salted & dry roasted nuts, olives, crisps, pork scratching's, pretzels	£13.00
Battered Halloumi Fingers (GF) sweet chilli dip	£6.00
BBQ Ribs slaw, bbq dip	£8.00

To Start

Soup of The Day (GF, VG on request) Chefs soup of the day with warm bread roll	£7.00
Salt & Pepper Fish (GF) Squid & king prawns with salt and pepper dusting, sweet chilli dip	£9.00
Salmon Tartar (GF) Smoked & fresh salmon, avocado puree, salsa verde	£13.00
Beetroot Terrine (GF, VG) Candy & red beetroot layered with vegan cream cheese, almond milk & herbs, toasted walnuts, sour dough, pickled cucumbers	£8.00
Spicy Beef Quesadilla Pulled spiced beef, tomato salsa, chilli cheese, crispy tortilla, avocado puree	£9.00
Chicken & Nduja Filo Basket Pulled chicken & nduja, mozzarella & spinach in a crisp filo basket finished with basil pesto	£7.00





The Classics

Fish & Chips (GF) Large - £15.00 Small - £13.00
Cider battered fish, triple cooked chips, mushy peas, tartar sauce, lemon slice

Vegan Fish & Chips (VG, GF) £10.00
Cider battered banana blossom, triple cooked chips, mushy peas, lemon slice

Salmon Fillet (GF) £24.00
Pan fried salmon fillet, chive new potatoes, green beans, caper butter

Sweet & Sour Pork (GF) £20.00
Pan fried pork loin, sticky rice, caramelized pineapple, grilled peppers, sweet & sour sauce, spring onion

Sweet & Sour Tofu (GF) £17.00
Pan fried tofu, sticky rice, caramelized pineapple, grilled peppers, sweet & sour sauce, spring onion

Sausage & Mash £12.00
Two pork sausages, apple mash potatoes, green beans, gravy

Salad Bowls
Mixed leaf, red onion, croutons, cucumber, sun blushed tomatoes, olives, warm bread roll

Toppings:
Crispy chicken, sweet chilli sauce £16.00

Crispy beef, hoi sin & sesame seeds £18.00

Cajun spiced salmon £24.00

Cajun spiced crispy tofu £15.00

The Grill

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

Rump Steak £28.00

Cajun Chicken £18.00

Gammon Steak £20.00

Cheese & Bacon Burger £17.00

Why not add a sauce?

Peppercorn £3.00

Blue Cheese £3.00

Gravy £2.00

Garlic Butter £2.00

Fried Egg £1.50





The Main

Rump of Lamb	£36.00
Lamb rump cooked with garlic, rosemary butter, potato rosti, carrot & butternut squash, podded broad beans, red wine and currant jus	
Beef Fillet (GF)	£38.00
Beef fillet, pickled baby onions, arrabbiata sauce, mini fondant potatoes, tender stem broccoli	
Cured Loin of Cod (GF)	£34.00
Home salt cured loin of cod, warmed with shrimp butter, asparagus tips, sweet potato gnocchi	
Roast Vegetable Pasta (VG on request)	£14.00
Roast mediterranean vegetables, red wine ragu, pappardelle pasta	
Chicken & Roast Vegetable Pasta	£19.00
Roast mediterranean vegetables, roast chicken breast, red wine ragu, pappardelle pasta, grana padano crisps	
Pea & Mint Tortellini (VG)	£17.00
Pea & mint filled pasta, spinach & asparagus velouté, sun blushed tomatoes, herb oil	

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

Potted Mango Cheesecake (GF, VG)	£9.00
Nutty biscuit base, vanilla cheesecake filling topped with mango puree & meringue pieces	
Bread & Butter Pudding	£7.00
White chocolate & orange bread and butter pudding, crème anglaise	
Praline Tart	£9.00
Set chocolate & hazelnut custard in a chocolate biscuit case, topped with mascarpone whipped cream and raspberries	
Mille Feuille	£7.00
Puff pastry layered with baileys sweet cream, strawberry salsa, chocolate bits	
Cheese Board	£13.00
Trio of cheeses, chutney, crackers, celery, grapes	
Ice Cream (vegan on request)	£7.00
Trio of ice creams, honeycomb & meringue pieces, fruit coulis, brownie bits & wafers	

