



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 Lunch 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) 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 Main

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	
Salmon Fillet	£24.00
Pan fried salmon fillet, chive new potatoes, green beans, caper butter	
Ham Egg & Chips (GF)	£10.00
Honey & mustard glazed ham, double eggs, triple cooked chips & peas	
Beef or Vegetable Lasagne	£13.00
Your choice with house salad & garlic bread	
Sweet & Sour Tofu (GF)	£17.00
Pan fried tofu, caramelized pineapple, sticky rice, 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, cucumber, sun blushed tomatoes, croutons, olives, warm bread roll	
Crispy chicken, sweet chilli sauce	£16.00
Cajun spiced salmon	£24.00
Crispy beef, hoi sin & sesame seeds	£18.00
Cajun spiced crispy tofu	£15.00

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





Sandwiches, Toasties, Ciabattas (Gluten Free Bread available)

All served with slaw and salted crisps

Pulled chicken, nduja, gem & pesto wrap	£9.00
Crispy beef, gem & hoi sin wrap	£9.00
Cajun salmon, sour cream & gem wrap	£12.00
Battered halloumi, sweet chilli & gem wrap	£7.00
Ham, cheese & tomato toastie	£7.00
Mozzarella & pesto toastie	£8.00
Beetroot, falafel & apple ciabatta	£8.00
Cheddar & chutney sandwich (vegan upon request)	£7.00
Tofu, avocado & gem sandwich	£8.00
Smoked salmon, cucumber & crème fraiche sandwich	£9.00

To Finish

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

