



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 Sunday Menu

## Sharers & Nibbles

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

## To Start

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





## The Main

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| <b>Roast Rump of Beef</b><br>Rump of beef cooked with thyme & garlic, roast potatoes, seasonal vegetables, yorkshire pudding, gravy                                | £17.00 |
| <b>Breast of Chicken</b><br>Butter roast chicken breast, roast potatoes, seasonal vegetables, herb stuffing, pig in blanket, gravy                                 | £17.00 |
| <b>Rump of Lamb</b><br>Slow cooked rump of lamb, roast potatoes, seasonal vegetables, herb stuffing, gravy   | £31.00 |
| <b>Honey &amp; Mustard Gammon</b><br>Overnight cooked gammon rested with honey & wholegrain mustard, roast potatoes, seasonal vegetables, yorkshire pudding, gravy | £15.00 |
| <b>Lentil &amp; Mushroom Pastry</b><br>Puff pastry case filled with lentils, wild mushrooms & herbs, roast potatoes, seasonal vegetables, vegetarian gravy         | £15.00 |
| <b>Salmon Fillet (GF)</b><br>Pan fried salmon fillet, chive new potatoes, green beans, caper butter  | £24.00 |
| <b>Sweet &amp; Sour Tofu (GF, VG)</b><br>Pan fried tofu, caramelized pineapple, grilled peppers, sweet & sour sauce, sticky rice, spring onion                     | £17.00 |
| <b>Yorkshire Pudding Wraps</b><br>Served with rocket & jug of gravy  |        |
| <b>Roast beef, horseradish &amp; smashed roast potatoes</b>  | £15.00 |
| <b>Honey roast gammon, wholegrain mustard &amp; smashed roast potatoes</b>   | £13.00 |
| <b>Pulled roast chicken, stuffing &amp; smashed roast potatoes</b>   | £14.00 |

## Side Orders

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| <b>Roast potatoes (GF)</b>                 | £4.00 |
| <b>Triple cooked chips (GF)</b>            | £4.00 |
| <b>Skinny fries (GF)</b>                   | £3.00 |
| <b>Cauliflower cheese</b>                  | £6.00 |
| <b>Seasonal vegetables (GF)</b>            | £4.00 |
| <b>Yorkshire pudding</b>                   | £1.00 |
| <b>Pigs in blankets (6)</b>                | £6.00 |
| <b>Garlic bread (GF on request)</b>        | £5.00 |
| <b>Cheesy garlic bread (GF on request)</b> | £6.00 |
| <b>Pork &amp; herb stuffing</b>            | £1.00 |





## To Finish

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



## Hot Drinks

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|---|-------|
| 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 |       |

