

Welcome to the Wedgwood Restaurant at THE UPPER HOUSE

As an independent, family-owned business, Anthony and his team take pride in offering fresh, home-cooked dishes made with locally sourced ingredients. Dive into our seasonal menu and explore our extensive selection of wines and bar drinks. With plenty of indoor and outdoor seating options, we have the perfect space for any occasion – rain or shine!

You don't have to be staying with us to enjoy a meal – simply book online or give us a call to reserve your table. We serve hot and cold drinks all day, every day, whether you're craving a fresh coffee and cake or a gin and tonic from our delightful gin collection with fresh garnishes.

We've got it all!

Our Opening Times

Breakfast

Monday – Friday · 7.00am – 9.30am
Saturday & Sunday · 8.00am – 10.00am

Lunch

Monday – Saturday · 12.00pm – 2.00pm

Dinner

Monday – Saturday · 6.00pm – 9.00pm

Sandwiches & Wraps

Monday – Saturday · 12.00pm – 5.00pm

Afternoon Tea

Monday – Saturday · 12.00pm – 5.00pm

Sunday Lunch

12.00pm – 4.00pm

Sunday Dinner

5.00pm – 8.00pm

As the golden hues of autumn arrive, bringing crisp mornings and cosy evenings, we're delighted to introduce our new seasonal menu – a celebration of hearty flavours and the very best of autumn's harvest. From comforting, warming dishes to indulgent seasonal favourites, this menu is designed for relaxed dining as the nights draw in.

We can't wait for you to join us and savour the taste of autumn!

Sunday

Many of our dishes can be adapted to be gluten-free – just ask your server for more details.

While you browse our menu...

Bread basket with salted butter (GF on request) £5.00

Marinated olives (GF, VG) £5.00

to start...

Soup of the Day (VG, GF on request) £8.00

Warm bread roll

Home Smoked Chicken Wings (GF) £9.00

Home smoked chicken wings, chilli, garlic & paprika marinade, harissa mayo dip

Chilli Beef Tacos (GF) £9.00

Ground chilli beef, shredded iceberg, jalapenos, cheddar cheese, corn taco shells, sour cream, avocado puree

Seared Scallops (GF) £14.00

Duo of pan seared scallops, artichoke puree, watercress oil, crispy celeriac, sorrel

Vegetable Fritto Misto (GF, VG) £8.00

Aubergine, wild mushrooms, courgette, peppers, Italian style batter, salsa verde

Beetroot & Butternut Squash Tian (VG & GF on request) £8.00

Roaster beetroot, garlic, slow cooked butternut squash, rosemary, avocado puree, crispy shallots, micro rocket, sage vinaigrette, toasted ciabatta

Hoi Sin Duck Leg £13.00

Pulled confit duck leg, hoi sin sauce, spring onion puree, sesame cucumber noodle's, caramelised plums

Halloumi Fingers (GF) £9.00

Cider battered halloumi fingers, sweet chilli sauce

the main...

Roast Rump of Beef (GF on request) £18.00

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

Chicken Breast (GF on request) £18.00

Butter, thyme & garlic chicken breast, roast potatoes, stuffing, seasonal vegetables, gravy

Roast Loin of Pork (GF on request) £18.00

Roast pork loin, crispy crackling, roast potatoes, stuffing, seasonal vegetables, gravy

Butternut Squash Nut Loaf (VG, GF) £18.00

Butternut squash, chestnut & herb nut loaf, roast potatoes, seasonal vegetables, veggie gravy

Sweet Potato & Coconut Dhal (VG, GF on request) £18.00

Lightly spiced lentil curry, roast sweet potato, toasted coconut, braised rice, naan bread

Salmon Fillet (GF) £30.00

Pan fried salmon fillet, potato fritter, langoustine, grilled chicory, leek & rosemary cream sauce

THE
UPPER
HOUSE

Autumn Sundays

Yorkshire pudding wraps...

Roast Beef

Smashed roast potatoes, horseradish, rocket, jug of gravy £16.00

Roast Pork

Stuffing, smashed roast potatoes, apple sauce, rocket, jug of gravy £16.00

Salad Bowls...

Mixed dressed leaves, cucumber, sun blushed tomatoes, red onion & croutons, wholegrain mustard dressing

Crispy beef & hoi sin £16.00

Torched pear, walnuts & Dovedale blue cheese £18.00

Poached salmon, baby capers, whipped avocado £20.00

Sides...

6 Pigs in blankets £6.00

Roast potatoes £4.00

Sausage meat stuffing £1.50

Garlic bread £5.00

Cheesy garlic bread £6.00

Skinny fries £4.00

Triple cooked chips £5.00

House salad £4.00

Seasonal vegetables £4.00

Truffle & cheddar fries £6.00

Battered onion rings £4.00

Buttered corn on the cob £2.00

Bread roll & butter £1.50

Autumn Sundays

to finish...

Choux Bun £10.00

Choux pastry shell, salted caramel, crème patisserie, melted milk chocolate, toasted pistachio, raspberry salsa

Elderflower Panna Cotta (GF on request) £8.00

Set vanilla cream, elderflower, caramelised pear chutney, shortbread crumb

Pear & Ginger Crumble (GF, VG on request) £8.00

Stewed pears, ginger, oat & walnut crumble, custard

Peach Melba (VG on request) £8.00

Caramelised peaches, vanilla ice cream, raspberry coulis, toasted almonds, chantilly cream, chocolate bits

Simply Ice cream (GF & VG on request) £5.00

Trio of ice creams & wafers

Fig & Orange Tart £9.00

Orange filled filo pastry case, glazed figs & clotted cream

Staffordshire cheese...

Artisan cheeses, handmade in Cheddleton in the Staffordshire Moorlands

Please ask your server for today's cheeses

2 cheeses – £10.00

3 cheeses – £12.00

4 cheeses – £13.00

Served with crackers, grapes & chutney

Hot drinks....

Americano £3.80

Latte £3.80

Flat White £3.80

Cappuccino £3.80

Mocha £4.20

Espresso £3.20

Pot of Tea £3.80

Hot Chocolate £3.80

Hot Chocolate, Cream & Marshmallows £4.60

Liqueur Coffee £6.60

Jamesons, Tia Maria, Baileys, Cointreau