

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 til 9.30am
Saturday & Sunday
8.00am til 10.00am

Lunch

Monday - Saturday
12.00pm til 2.00pm
Sunday Lunch
12.00pm til 4.00pm

Sandwiches & Wraps

Monday - Saturday
12.00pm til 5.00pm

Afternoon Tea

Monday - Saturday
12.00pm til 5.00pm

Dinner

Monday - Saturday
6.00pm til 9.00pm

Sunday Dinner

5.00pm til 8.00pm

A Taste of Winter Comfort

As the colder days draw in and winter wraps us in its cosy embrace, we're delighted to introduce our new seasonal restaurant menu – a celebration of hearty flavours, comforting classics, and the very best ingredients this time of year has to offer.

From warming dishes that take the chill off to indulgent favourites perfect for slower, cosy evenings, our winter menu is designed to bring a little seasonal comfort to every plate.

Join us as we savour the richness, warmth and timeless charm of winter dining. We can't wait to share this wonderful season with you!

Sunday Lunch

Nibbles

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

Marinated olives (GF, VG) - £5.00

Halloumi Fingers (GF) - £8.00

Cider battered halloumi fingers, sweet chilli sauce

To Start

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

Warm bread roll

Salt & Pepper Chicken Wings (GF) - £9.00

Salt, pepper, chilli & garlic chicken wings, harissa mayo dip

Chilli Beef Tacos (GF) - £8.00

Ground chilli beef, shredded iceberg, jalapenos, cheddar cheese, in hard corn taco shells, sour cream & salsa

Cauliflower Satay Skewers (VG, GF) - £8.00

Marinated almond crusted cauliflower skewers, satay dipping sauce

Steamed Mussels (GF on request) Small - £13.00 Sharing - £23.00

Fresh mussels with shallots, chorizo, white wine & cream & warm bread

Smoked Butternut Squash & spinach Croquette (VG) - £9.00

Smoked butternut squash, wilted spinach, vegan mozzarella in potato, panko crumb, Dijon mustard & golden syrup dip

Chilled Salmon Niçoise - £13.00

Honey baked salmon

The Mains

Roast Rump of Beef (GF on request) - £18.00

Overnight roast rump of beef with 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, chestnuts & herb nut loaf, roast potatoes, seasonal vegetables, veggie gravy

Winter Vegetable Stew (GF, VG) - £17.00

Roast root vegetables, sprouts & new potatoes in a vegetable gravy, garlic & herb savoury scone, wilted kale

Salmon Hollandaise - £25.00

Pan fried salmon fillet, new potatoes, green beans, hollandaise

Crispy Beef Salad (GF on request) - £16.00

Crispy rump beef in a soy, garlic & sesame marinade, mixed leaf, olives, tomatoes, red onion, cucumber, croutons, mustard dressing

Halloumi Salad (GF on request) - £14.00

Crispy halloumi bites, mixed leaf, red onion, sun blushed tomatoes, cucumber, croutons, harissa mayo

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

To Finish

Peanut Butter Brownie (GF, VG on request) - £8.00

Warm dark chocolate & peanut butter brownie, salted caramel sauce, homemade pistachio ice cream, honeycomb pieces

Cherry Crumble Tart (VG on request) - £8.00

Stewed sweet cherries with vanilla & cassis, in a pastry case, almond & chai seed crumble, custard

Elderflower Panna Cotta (GF on request) - £8.00

Set vanilla cream with a hint of elderflower, caramelised pear chutney, shortbread crumb

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

Trio of ice creams & wafers

Spiced Poached Pear (GF) - £8.00

Red wine & spice infused poached pear, warm fudge sauce, clotted cream

Rhubarb Strudel (VG on request) - £9.00

Rhubarb & winter berries stewed with cinnamon, rolled in filo pastry, served warm, clotted cream

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

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