

Welcome to the Wedgwood Restaurant at

THE  
**UPPER**  
HOUSE

As an independent, family-owned business, Anthony and his team take great pride in serving fresh, home-cooked dishes crafted from locally sourced ingredients. Explore our seasonal menu alongside an extensive selection of wines and bar drinks, carefully chosen to complement every occasion. With a variety of indoor and outdoor seating, we offer the perfect setting whatever the weather.

You don't need to be staying with us to dine – 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 in the mood for freshly brewed coffee and cake or a perfectly poured gin and tonic from our curated gin collection, complete with fresh garnishes.

Everything you need, all in one place.

## 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 Spring

As the days grow longer and the first signs of spring begin to bloom, we're delighted to introduce our new seasonal Spring Restaurant Menu — a celebration of fresh flavours, lighter dishes, and the very best ingredients the season has to offer. Inspired by brighter days and a renewed sense of energy, our spring menu showcases vibrant plates, comforting favourites with a lighter touch, and beautifully balanced dishes perfect for relaxed lunches and lingering evenings alike.

Join us as we welcome the freshness, colour, and timeless charm of spring dining.

We can't wait to share this wonderful season with you!

# Spring Evening

## Tapas

3 bowls for £21.00 additional £8.00

*All tapas comes with ciabatta croutes (GF on request)*

Pork meatballs in ragu	Vegan meatballs in ragu	Pulled chilli beef
Salt & pepper prawns	Salt & pepper halloumi	Salt & pepper hash browns
Home smoked ribs	Chorizo & bean cassoulet	Butter bean cassoulet
Olive & tomatoes	Nachos	Paprika whitebait
Piri piri sautéed potatoes	Garlic sautéed squid	Mozzarella arancini

## To Start

**Bread & Oils £7.00** (GF, VG on request)

Warm breads, olive oil, rapeseed oil & balsamic reduction

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

Warm bread roll & salted butter

**Home Smoked Ribs £13.00** (GF on request)

Smoked baby back ribs, our own Jim beam BBQ sauce, corn salsa, rocket

**Butter Poached King Prawns £13.00** (GF)

King prawns poached in butter, lemon & thyme, Almond cream puree, pickled black grapes, herb emulsion & caviar

**Beetroot & Asparagus £9.00** (GF, VG)

Beetroot tartare, fired asparagus tossed in garlic & chilli oil, smoked hazelnut crumb, candy beetroot gel

**Pearl Barley & Wild Mushroom Cake £8.00** (VG)

Stewed pear barley with wilted mushrooms & spinach pressed and then pan fried, mushroom jus & herb emulsion

**Mackerel Mousseline £9.00** (GF)

Mackerel mousse wrapped in courgette ribbons, radish & dill salsa, watercress oil

**Lamb Belly £12.00**

Slow cooked belly of lamb, torched chicory, broad bean puree, lamb crumb & toasted mustard seeds

## The Main

**Fish & Chips (GF) £16.00**

Cider battered fish, triple cooked chips, mushy peas, tartar sauce & lemon

**Halloumi & Chips (GF) £14.00**

Cider battered halloumi fingers, triple cooked chips, mix leaf salad

## The Main

### **Saag Aloo & Crispy Cauliflower (VG, GF) £18.00**

Confit sweet potato, turmeric, cumin, wilted spinach, spring greens, coriander, ginger & garlic, crispy spiced cauliflower bites, lemon oil, toasted pumpkin seeds

### **Lamb, Rosemary & Redcurrant Pie £19.00**

Slow-cooked pulled lamb with rosemary & redcurrant gravy, suet pastry case, puff pastry lid, creamed potatoes, minted peas

### **Gurnard Pasta Ragu (GF on request) £30.00**

Pan-fried gurnard fillets, linguine pasta, lightly spiced ragu, blanched samphire & toasted fennel seeds

### **Chilli Beef Burger (GF on request) £19.00**

Braised brisket chilli beef, jalapenos, smoked Cheddleton cheese, pretzel bun, skinny fries, sour cream slaw, onion rings

### **Chicken Breast (GF on request) £20.00**

Buttered chicken breast, cauliflower puree, crushed new potatoes, asparagus, white wine chicken jus, pickled radish

### **Rump Steak (GF) £29.00**

Pan-fried rump steak, triple-cooked chips, confit tomato, mushroom, onion rings, watercress

### **Rib-Eye Steak (GF) £34.00**

Pan-fried rib-eye steak, triple-cooked chips, confit tomato, mushroom, onion rings, watercress

### **Gammon Steak (GF) £20.00**

Thick cut gammon, egg & pineapple, triple cooked chips, confit tomato, mushroom, onion rings

### **Pork Loin £20.00**

Sous vide pork loin, compressed apple, sage buttered fondant, cider & leek jus, crispy crackling

### **Mushroom Tortellini (VG on request) £20.00**

Mushroom & garlic filled pasta shells, tomato & basil ragu, Grana Padano

### **Lemon Sole (GF) £33.00**

Rolled chive tied lemon sole, crispy sliced new potatoes, lemon oil dressed cucumber spaghetti, elderflower butter sauce

## Salads

*Mixed leaf, sun-blushed tomatoes, olives, red onion, cucumber, garlic croutons, wholegrain mustard dressing*

Crispy Beef & Hoisin £16.00

Cider Battered Halloumi & Sweet Chilli (GF on request) £14.00

Salt & Pepper King Prawns (GF on request) £18.00

Crispy Shredded Chicken, Sweet Chilli £15.00

Harissa Spiced Sweet Potato, dehydrated Chickpeas (GF on request, VG) £14.00

## Sides

- Piri Piri fries (GF, VG) £4.50  
Piri Piri onion rings (GF, VG) £4.50  
Garlic bread £5.00  
Cheesy garlic bread £6.00  
Peppercorn sauce £4.00  
Blue cheese sauce £4.00  
Skinny fries (GF, VG) £4.00  
Triple cooked chips (GF, VG) £5.00  
House salad (GF, VG) £4.00  
Seasonal vegetables (GF, VG) £4.00  
Truffle & cheddar fries (GF) £6.00  
Fried egg (GF) £1.50  
Battered onion rings (GF, VG) £4.00  
Buttered corn on the cob (GF) £2.00  
Bread roll & butter £1.50

## To Finish

### Cookie Dough £8.00

Warm cookie dough, honeycomb ice cream, raspberry compote

### Peanut Butter Brownie £9.00 (GF, VG on request)

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

### Orange & Olive Oil Polenta Cake £8.00 (GF, VG)

Polenta & olive oil sponge, orange & rosemary syrup, citrus coconut yogurt, almond crumb

### Pan-fried Banana & Rum £8.00 (GF, VG)

Sliced banana pan fried with vegan butter, sugar, rum caramel & apple sorbet

### Baked Cherry Cheesecake £9.00 (GF)

Baked vanilla cheesecake swirled with cherry coulis, toasted hazelnuts & soured cherries

### Ice Cream Sundae £9.00 (GF)

Trio of vanilla ice cream, peanut butter brownie bites, raspberry compote, meringue, caramel sauce, wafers, chocolate bits

### Simply Ice Cream £5.00 (GF & VG on request)

Trio of ice creams & wafers