

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 Lunch

Tapas...

3 bowls for £21.00 additional £8.00
served 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 (GF & VG on request) £7.00

Warm breads, olive oil, rapeseed oil & balsamic reduction

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

Warm bread roll & salted butter

Home Smoked Ribs (GF on request) £13.00

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

Butter Poached King Prawns (GF) £13.00

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

Beetroot & Asparagus (GF, VG) £9.00

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

Pearl Barley & Wild Mushroom Cake (VG) £8.00

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

Mackerel Mousseline (GF) £9.00

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

Lamb Belly £12.00

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

The Main

Jacket Potatoes

served with butter (VG on request) slaw & mixed leaf salad

Tuna mayo, spring onion & cheddar (GF) £9.00

Heniz baked beans & cheddar (GF, VG on request) £8.00

Butter bean cassoulet (GF, VG on request) £9.00

Cheese & red onion (GF, VG on request) £8.00

Pulled chilli beef (GF) £11.00 add cheese £1.00

The Main

Sandwiches, Wraps & Ciabatta

served with salted crisps & slaw

- Crispy beef wrap, hoi sin & sesame seeds £12.00
- Cider battered halloumi wrap, sweet chilli £11.00
- Crispy shredded chicken wrap, sweet chilli £11.00
- Ham, cheese & tomato sandwich (GF on request) £9.00
- Tuna, mayo & spring onion sandwich (GF on request) £9.00
- Cheese & red onion marmalade sandwich (GF & VG on request) £8.00
- Smoked salmon, dill crème fraiche & cucumber sandwich (GF on request) £12.00
- Bacon, egg & black pudding crumble ciabatta, mustard mayo £10.00
- Fish finger ciabatta, gem & tartar sauce £12.00
- Pork meatballs, ragu & mozzarella ciabatta (VG on request) £12.00

Salads

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

- Crispy beef & hoi sin £16.00
- Cider battered halloumi & sweet chilli (GF) £14.00
- Salt & pepper king prawns (GF) £18.00
- Harissa spiced sweet potato, dehydrated chickpea (GF, VG) £14.00

5oz Gammon £15.00 (GF)

Gammon steak, egg, peas, confit tomato, triple cooked chips

4oz Rump Steak £19.00 (GF)

Pan-fried rump steak, confit tomato, mushroom, peas, triple cooked chips

Fish & Chips £16.00 Small plate £12.00 (GF)

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

Halloumi & Chips £14.00 (GF)

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

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

Confit sweet potato, turmeric, cumin, wilted spinach, spring greens, coriander, ginger, garlic, lemon oil, toasted pumpkin seeds

Lamb, Rosemary & Redcurrant Pie £19.00

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

Chilli Beef Burger £19.00 (GF on request)

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

Mushroom Tortellini £20.00 (VG on request)

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

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