

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 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!

# Sunday Lunch

## 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 with wilted mushrooms & spinach pressed and then 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 puree, lamb crumb & toasted mustard seeds

## The Main

### **Roast Beef (GF on request) £18.00**

Overnight roast beef with thyme & garlic, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy

### **Chicken Breast (GF on request) £18.00**

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

### **Leg of Lamb (GF on request) £20.00**

Roast leg of lamb with garlic & rosemary, roast potatoes, stuffing, seasonal vegetables, red wine gravy

### **Lentil cottage pie (VG, GF) £15.00**

Sweet potato, lentils & shallots in herb gravy, topped with mash potato, seasonal vegetables, jug of veggie gravy

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

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

### **Fillet of salmon (GF) £23.00**

Pan fried salmon fillet, crushed new potatoes, seasonal vegetables, garlic & chive butter

# The Mains continued

## Yorkshire Pudding Wraps

**Roast Beef**, smashed roast potatoes, horseradish, rocket, jug of gravy £16.00

**Roast leg of Lamb**, stuffing, smashed roast potatoes, mint sauce, rocket, jug of gravy £18.00

## Salads (GF on request)

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

Crispy beef & hoi sin

Cider battered halloumi & sweet chilli (GF)

Salt & pepper king prawns (GF)

Harissa spiced sweet potato, dehydrated chic pea (GF, VG)

## 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

## To Finish

### Cookie Dough £8.00

Warm cookie dough, honeycomb ice cream, raspberry compote

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

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

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

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

### Warm Banana & Rum (GF, VG) £8.00

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

### Baked Cherry Cheesecake (GF) £9.00

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

### Ice cream sundae (GF) £9.00

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

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

Trio of ice creams & wafers

## *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*