

# 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

## Sunshine & Seasonal Flavours

As the days grow warmer and the gardens burst into full bloom, we're delighted to introduce our new seasonal Summer Restaurant Menu – a celebration of fresh flavours, vibrant dishes, and the very best ingredients the season has to offer. Inspired by golden evenings, sunny afternoons, and the relaxed atmosphere of summer dining, our new menu brings together colourful plates, seasonal favourites, and beautifully balanced dishes perfect for leisurely lunches and long summer evenings alike.

Join us as we embrace the warmth, flavour, and timeless charm of summer at The Upper House Hotel.

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

# Summer Evening

## Tapas...

3 bowls for £21.00 additional £8.00  
*served with ciabatta croutes (GF on request)*

Pork meatballs in ragu  
Salt & pepper prawns  
Home smoked ribs  
Olive & tomatoes  
Piri piri sautéed potatoes

Vegan meatballs in ragu  
Sweet chilli halloumi  
Chorizo & bean cassoulet  
Nachos  
Cod pil pil

Pulled chilli beef  
Salt & pepper hash browns  
Butter bean cassoulet  
Paprika whitebait  
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

**Strawberry & Quinoa Salad (VG, GF) £10.00**

Spinach, quinoa, red onion, cucumber, pine nuts salad, strawberry salsa & balsamic glaze

**Charcuterie Board (GF on request) £17.00**

Prosciutto, chorizo & pastrami, Staffordshire cheese, olives, smoked pistachios, pickled vegetables, sourdough

**Gin & Tonic Salmon (GF on request) £13.00**

Gin cured salmon, tonic & lime jelly, cucumber spaghetti, toasted malted bread

**Pork Belly & Watermelon £10.00**

Pork belly bites, sticky soy & ginger glaze, compressed melon, toasted sesame seeds, sriracha-infused honey

**Tomato & Bocconcini (GF) £9.00**

Heritage tomatoes, bocconcini cheese, sea salt, olive oil & basil leaves

## The Main

**Fish & Chips (GF) £17.00**

Cider battered fish, thick cut chips, mushy peas, tartar sauce & lemon

**Halloumi & Chips (GF) £14.00**

Cider battered halloumi fingers, thick cut chips, mix leaf salad

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

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

## *The Mains , continued*

### **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

### **Pork Loin (GF) £20.00**

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

### **Rump Steak (GF) £29.00**

Pan-fried rump steak, thick cut 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, thick cut chips, confit tomato, mushroom, onion rings

### **Red Mullet (GF) £22.00**

Pan seared red mullet fillets, ratatouille, parsley buttered potatoes, basil oil

### **Duck Breast (GF on request) £27.00**

Served medium, pea velouté, confit heritage carrots, potato pave, pickled cherries, red wine & thyme jus

### **Monkfish (GF) £28.00**

Monkfish, baked en papillote, parsley buttered potatoes, brown shrimp butter, torched cherry tomatoes, sea grapes, lemon & chervil oil

### **Chicken, Sweetcorn & Ham Pie £19.00**

Pulled chicken & ham hock, sweetcorn & leek mustard sauce, suet crust, puff pastry top, creamed potatoes, buttered greens

### **Beetroot, Red Onion & Feta Tart (VG on request) £17.00**

Caramelised onions, smoked beetroot, feta & black pepper, puff pastry case, poached pear, walnut & rocket salad, parsley buttered potatoes, lemon vinaigrette

### **Chicken Ballotine (GF) £20.00**

Lemon & herb stuffed poached chicken, roasted new potatoes, balsamic strawberries, fennel & watercress salad, toasted hazelnuts, elderflower dressing

## *Salads*

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

Crispy beef & hoisin £16.00

Crispy chicken & sweet chilli £15.00

Cider battered halloumi & sweet chilli (GF) £14.00

Salt & pepper king prawns (GF) £18.00

Caramelised plums, pickled shallots, toasted pistachios & balsamic (GF, 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  
Thick cut 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

**Strawberry, Apple, Blackcurrant Crumble (GF, VG) £9.00**

Vanilla & cassis stewed fruit, oats, chai seeds, custard

**Cookie Dough £8.00**

Warm cookie dough, honeycomb ice cream, raspberry compote

**Ice Cream Sundae £10.00**

Trio of vanilla ice cream, cookie chunks, raspberry compote, meringue, caramel sauce, wafers, chocolate bits

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

Trio of ice creams & wafers

**Orange & Lemon Fool (GF) £9.00**

Whipped cream, Greek yogurt, lemon, granola, orange gel & dark chocolate bits

**Pimm's & Cucumber (GF, VG) £10.00**

Pimm's & mint jelly, cucumber sorbet, strawberry consommé gel, almond praline

**Warm Passion Fruit Frangipane Tart £9.00**

Warm almond and passion fruit jam tart, mango sorbet & ginger syrup

## Cheeseboard

Please speak to a server for more details about our selection of Staffordshire cheeses

## 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*