

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 Lunch

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

Flatbreads

Stone baked flat breads, served with sour cream slaw & rocket salad

Toppings

Garlic butter, red onion, olives & sun blushed tomato (VG) £11.00

Caramelised onion, smoked beetroot, feta & black pepper (VG on request) £12.00

Pork belly bits, our own Jim Beam bbq sauce, bocconcini cheese £14.00

Basil pesto, chargrilled chicken, cherry tomatoes, balsamic & Grana Padano £14.00

Poached king prawns, garlic butter, chorizo rocket & chilli oil £15.00

Sandwiches

Served on your choice of white or brown bread (GF on request), ciabatta, tortilla wrap, slaw & salted crisps

- Ham, cheese, tomato & mustard mayo £9.00
- Home cured pastrami, crispy onion, horseradish crème fraiche £12.00
- Tuna, mayonnaise & chives £9.00
- Cider battered halloumi, sweet chilli & gem lettuce £11.00
- Crispy beef, hoisin & gem lettuce £12.00
- Crispy chicken, sweet chilli & gem lettuce £12.00
- Cheese & red onion marmalade (VG on request) £8.00
- Smoked salmon, dill crème fraiche & cucumber £12.00
- Crushed avocado, pickled shallots, cucumber, chilli flakes & rocket (VG) £10.00

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

The Main

- Fish & Chips (GF) £17.00**
Cider battered fish, thick cut chips, mushy peas, tartar sauce & lemon
- Halloumi & Chips (GF) £15.00**
Cider battered halloumi fingers, thick cut chips, mixed 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
- Chilli Beef Burger (GF on request) £19.00**
Braised brisket chilli beef, jalapenos, smoked Cheddar cheese, pretzel bun, skinny fries, sour cream slaw, onion rings
- Ham, Egg & Chips (GF) £14.00**
Home cooked ham, double egg, thick cut chips & peas
- 4oz Rump Steak (GF) £19.00**
Pan-fried rump steak, confit tomato, mushroom, thick cut chips & peas
- 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

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