

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

Autumn Flavours & Cosy Moments

As the leaves begin to turn golden and the days grow cooler, we're delighted to introduce our new seasonal Autumn Restaurant Menu – a celebration of rich flavours, comforting dishes and the wonderful ingredients this beautiful season has to offer.

Inspired by crisp autumn days, cosy evenings and the changing colours of our gardens, our new menu brings together seasonal favourites, warming flavours, and beautifully balanced dishes – perfect for leisurely lunches, cosy afternoon dining and relaxed evenings by the fire.

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

We can't wait to welcome you and share the flavours of the season with you!

Autumn Sunday

Nibbles

Bread & Oils (GF & VG on Request) £8.00

Warm bread, olive oil, rapeseed oil & balsamic reduction

Sweet Chilli Halloumi (GF) £8.00

Cider battered halloumi fingers, sweet chilli sauce

Marinated Olives (GF & VG) £7.00

Mixed marinated olives & sunblushed tomatoes

Smoked Paprika Pork Crackling (GF) £5.00

Overnight cooked pork crackling, apple cider chutney

To Start

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

Warm bread roll & salted butter

Charcuterie Board (GF on request) £17.00

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

Korean Fried Chicken Bites (GF) £12.00

Gochujang glazed chicken, pickled mooli, kohlrabi & pear slaw, toasted peanuts, black garlic mayo, coriander

Wild Mushroom Arancini (VG on request) £10.00

Butternut squash puree, pickled shallots, Grana Padano crisps, truffle & sage oil

Panko Scallops £18.00

Pan fried crispy scallops, roast garlic & lemon aioli, cucumber ribbons, capers, charred lemon

Pork & Black Pudding Terrine £10.00

Pressed pulled pork, black pudding, sage & apple cider chutney, paprika spiced crackling, ciabatta croutes

Piri Piri Wings (GF) £12.00

Spiced chicken wings, blue cheese sauce dip, birds eye chilli, coriander, lime

Brie & Blackberry Tartlet (Tofu VG & GF on request) £10.00

Blackberry compote, topped with brie, black pepper, toasted pine nuts, rocket

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

Porchetta (GF on request) £18.00

Rolled pork belly with garlic, lemon & parsley slow cooked, creamed potatoes, stuffing, seasonal vegetables, red wine gravy

Sea Bass Fillets (GF) £28.00

Crispy pan fried sea bass fillets, crayfish & saffron broth, sautéed potatoes, samphire

Veggie Tikka (GF & VG) £21.00

Spiced grilled vegetables, braised rice, tikka sauce & poppadom

Butternut Squash Gnocchi (VG) £17.00

Pan fried gnocchi, roast butternut squash, squash puree, toasted pumpkin seeds, crispy sage & sorrel

Ciabatta's

Available till 5.00pm

Served warm with roast potatoes, rocket and jug of gravy

Roast Beef & fried onions £16.00

Pulled Porchetta & cider apple chutney £16.00

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

Ice Cream Sundae (GF) £12.00

Honeycomb ice cream, sweet & salty popcorn, salted caramel sauce, caramelised pecans, raspberry compote, chantilly cream, crushed chocolate flake

Mango Torte £9.00

Sponge base, set mango & vanilla cream filling, torched peaches, toasted almonds & fruit coulis

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

Trio of ice creams & wafers

Cookie Dough £8.00

Warm cookie dough, vanilla ice cream, raspberry compote

Pear, Ginger & Blackberry Crumble (GF, VG on request) £9.00

Stewed pears, vanilla, ginger, blackberries, oat & chai seed topping, custard

White Chocolate & Plum Cheesecake (GF) £10.00

White chocolate & cream cheese, biscuit base, roast spiced plum compote, toasted hazelnut crumb

Dark Chocolate & Hazelnut Mousse (GF, VG) £10.00

Rich dark chocolate, whipped aquafaba, chocolate soil, hazelnut crumb, fruit coulis, coco nibs

Cheeseboard available on request, please see today's board

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