

# Evenings at The Upper House

## *To Start...*

Bread & Oils (v) (gf)	£6.00
Warm breads, balsamic & rapeseed dipping oils, marinated olives	
Soup of the Day (gf)	£6.00
Warm bread & butter	
Tian of Fish (gf)	£8.00
Smoked salmon, crab, prawns, avocado mousse, chilli croutes	
Confit Duck Bon Bon	£6.00
Asian salad, hoi sin dressing, toasted cashew	
Tempura Battered Vegetables (v) (gf)	£5.00
Soy, hoisin & sweet chilli dips	
Pan Seared Scallops (gf)	£8.00
Pea cream, crispy shallot rings, smoked bacon crumb	

## *To share...*

Cured Meats (gf)	£13.00
Olives, sunblush tomatoes, breads, red onion marmalade, oils	
Vegetarian Platter (gf)	£12.00
Artichoke, olives, Sun-blush tomatoes, houmous, sweet peppers, feta, breads, oils	
Camembert (gf)	£13.00
Rosemary & garlic infused, breads, olives, sun-blush tomatoes, oils	

Please make us aware of any dietary requirements.

Dishes marked with (v) are vegan, those marked with (gf) can be adapted for gluten free.

## The Main...

Ox Cheek Ragu	£13.00
Paradelle pasta, slow braised ox cheek, rich tomato ragu, parmesan crisps, basil	
Chicken Cacciatore	£12.00
Crushed garlic & rosemary roasted potatoes, tomato, olive, caper stew, wilted kale	
Gnocchi	£11.00
Roasted butternut squash, spinach, butter sauce, toasted pine nuts, crispy sage.	
Pork Belly (gf)	£13.00
Rolled with lemon, parsley & garlic, dauphinoise potatoes, glazed celeriac & carrots, calvados sauce	
Paupiette of Lemon Sole (gf)	£15.00
Stuffed with shrimp & lemon butter, cauliflower puree, sauteed potato crisps	
Shepherd's Pie (gf)	£13.00
Slow braised, pulled lamb & redcurrant jus topped with potato galette, served with buttered shredded greens.	
Roasted Root Vegetable Stew (v) (gf)	£11.00
Paradelle pasta, slow braised ox cheek, rich tomato ragu, parmesan crisps, basil	
Fish & Chips	£12.00
Cider battered cod, mushy peas, tartar sauce, triple cooked chips, lemon	
10oz Rib-eye	£28.00
8oz Fillet	£28.00
10oz Gammon, Egg & Pineapple	£13.00
<i>Served with triple cook chips, mushrooms, slow cooked plum tomatoes, onion rings, watercress (gf)</i>	
Peppercorn sauce	£3.00
Creamy stilton sauce	£3.00
Triple cooked chips	£3.00
Skinny fries	£3.00
Cider battered onion rings	£3.00
Garlic bread	£3.00
Cheesy garlic bread	£3.50

## *To Finish...*

Rice Pudding Brûlée (gf)	£5.00
Baked rice pudding, brûlée topping, strawberries	
Mango Sorbet (v) (gf)	£6.00
Chickpea meringue, toasted coconut, raspberry coulis, passion fruit seeds, basil	
Pear & Rhubarb Crumble (gf)	£6.00
Rolled oat topping, vanilla custard	
Chocolate Brownie (gf)	£6.00
toasted pistachio, honeycomb ice cream	
Lemon Posset (gf)	£6.00
chocolate soil, fruit coulis, strawberries	
Cheese Board (gf)	£8.00
Brie, Cheddar cheddar, stilton, crackers, grapes, onion marmalade, celery	
Trio Ice Creams (gf)	£6.00
Honeycomb, salted caramel, vanilla, fruit compote, chocolate shavings, wafers	

## *Winter cocktails...*

Espresso Martini	£6.50
Vodka, tia maria, espresso	
Sparkling Spiced Orange & Wild Berry Toddy	£6.50
Wild berry cider, spiced orange gin & winter spices	
Mudslide	£7.50
Vodka, tia maria, baileys, cream	
Buttered Rum Punch	£7.50
Pineapple, Banana or Passionfruit	
Overproof rum, pineapple juice, butter, winter spices	

## *Brandy...*

Courvoisier  
Frapin XO  
Frapin VS  
Frapin VSOP  
Calvados Berneroy Fine  
Baron De Sigonac  
Karavan Cinnamon Cognac