

Lunch at The Upper House

To Start...

Soup of The Day (gf) £6.00

Warm bread & butter

Tempura Battered Vegetables (v) (gf) £5.00

Soy, hoisin & sweet chilli dips

Smoked Salmon En Croute £7.00

Smoked salmon, dill crème fraiche, herb croute, chives

Grilled Chicken Salad (gf) £7.00 / £12.00

Grilled chicken, avocado, mixed leaf, cucumber, tomatoes, red onion, herb croutons, mustard vinaigrette

The Main...

Shepherd's Pie £13.00

Slow braised pulled lamb & redcurrant jus topped with potato galette, buttered shredded greens

Mini Fish & Chips £10.00

Cider battered cod, triple cooked chips, mushy peas, tartar sauce, lemon

Char-Grilled Beef Burger £10.00

Char-grilled beef burger, red slaw, gem lettuce, tomato, red onion, skinny fries

Falafel Burger (v) £9.00

Pressed chickpeas, gem lettuce, tomato, red onion, skinny fries

Roasted Root Vegetable & Lentil Stew (v) (gf) £11.00

Wilted kale, warm bread, crispy shallots

Triple cooked chips £3.00

House salad £3.00

Skinny fries £3.00

Cider battered onion rings £3.00

Garlic bread £3.00

Cheesy garlic bread £3.50

Please make us aware of any dietary requirements.

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

Sandwiches (gf) £6.00
Served on white or wholemeal bread, crisps, red slaw, watercress
Pulled ham hock, wholegrain mustard
Cheddar cheese, red onion marmalade
Vegan cheese, red onion marmalade (v)
Bacon, lettuce, tomato & mayonnaise
Smoked salmon, cream cheese
Add a small bowl of soup £3.00

Pannini's £7.00
Chicken, pesto, mozzarella
Tuna, spring onion, cheddar
Sundried tomato, olive, mozzarella
Bacon, brie, cranberry
Roasted peppers, red onion marmalade, vegan cheese
Add a small bowl of soup £3.00

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, stilton, crackers, grapes,
onion marmalade, celery

Trio Ice Creams (gf) £6.00
Honeycomb, salted caramel, vanilla, fruit compote,
chocolate shavings, wafers

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