

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

The Main...

Roast Sirloin of Beef (gf)	£13.00
Roast buttered potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables	
Butter & Thyme Roasted Chicken (gf)	£12.00
Roast buttered potatoes, herb stuffing, red wine gravy, seasonal vegetables	
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 samphire, potato crisps, chive oil	
Shepherd's Pie (gf)	£13.00
Slow braised, pulled lamb & redcurrant jus topped with potato galette, buttered shredded greens	
Roasted Root Vegetable & Lentil Stew (v) (gf)	£11.00
Crispy shallots, wilted kale, warm bread	
8oz 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

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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	

Brandy...

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

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