

Sunday Lunch at The Upper House

To Start...

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| 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...

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| 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...

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| 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 | |
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| 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> | |
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| 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...

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| 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, Cheddleton 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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