

# Evenings at The Upper House

Bread & Oils	£7.00
Selection of warm breads, marinated olives, sun blushed tomatoes, balsamic oil	
Soup of Day (vegan & GF)	£6.00
Homemade soup of the day, warm bread & butter	
Chorizo Scotch Egg	£7.00
Soft boiled egg wrapped in chorizo sausage meat, panko breadcrumbs, rocket, sweet chilli jam	
Pil Pil (GF)	£10.00
King prawns, rapeseed oil, chilli, garlic, coriander, toasted olive bread	
Spiced Cauliflower Fritters (vegan & GF)	£7.00
Cauliflower pieces in a spiced batter, coriander oil & hot sauce dips	
Crab Cake	£10.00
Crab meat bound with potato lightly bread crumbed, herb and lemon, crayfish velouté, chives	
<i>to share...</i>	
Meat feast	£23.00
Chorizo scotch egg, chicken terrine, spiced pastrami, salami, warm breads, olives, balsamic oil, piccalilli, sweet chilli jam, sun blushed tomatoes	
Garden Platter (vegan & GF)	£18.00
Cauliflower fritters, roast baby carrots, sweet peppers, pickled radishes, olive tapenade, sun blushed tomatoes, sweet potato hummus, hot sauce dip, warm breads	
Sea Bass (GF)	£20.00
Pan fried sea bass fillets, horseradish velouté, confit baby onions & carrots, grilled asparagus, parmentier potato	
Duck Breast	£21.00
Seared duck breast, duck leg croquette, grilled chicory, duchess potato, crème cassis sauce	
Chicken Breast (GF)	£14.00
Roast breast of chicken, risotto and leek cake, confit baby carrots, spinach cream, crisp prosciutto	
Fish & Chips (GF)	£15.00
Cider battered cod, mushy peas, tartar sauce, lemon, triple cooked chips	
Carbonara	£14.00
Tagliatelle pasta in a Grana Padano sauce, pancetta, Grana Padano crisps, garlic oil	

<b>Lentil &amp; Chick Pea Curry</b> (vegan & GF)	£12.00
Braised lentils, chickpeas, peppers, onion in a tomato curried sauce, scented rice cumin spiced flat bread	
<b>Feta Pancake</b> (GF)	£12.00
Feta, spinach, sun blushed tomatoes wrapped in pancakes, buttered new potatoes, rocket salad, toasted pine nuts	
<b>Bacon &amp; Cheese Burger</b>	£14.00
Steak mince burger, smoked bacon, cheddar cheese, gem lettuce, plum tomato, onion rings, skinny fries, red slaw	
<b>Falafel Burger</b> (Vegan)	£11.00
Pressed spiced chickpea, gem lettuce, plum tomato, onion rings, skinny fries, sweet chilli jam	

<b>8oz Fillet Steak</b> (GF)	£34.00
<b>10oz Rib Eye</b> (GF)	£28.00
<b>10oz Gammon, Egg &amp; Pineapple</b> (GF)	£15.00
<i>All served with triple cooked chips, confit mushroom, roast vine cherry tomatoes, onion rings, watercress</i>	

Peppercorn sauce	£3.50
Blue cheese sauce	£3.50
Triple cooked chips	£3.50
Skinny fries	£3.50
Cider battered onion rings	£3.00
Garlic bread	£3.50
Cheesy garlic bread	£4.50
House salad	£4.00
Garlic & Rosemary roasted new potatoes	£4.00

*To Finish...*

<b>Eton Mess</b> (GF)	£7.00
Strawberries, vanilla sweet cream, meringue, mixed berries coulis, shortbread biscuits	
<b>Chocolate Brownie</b> (GF)	£6.00
Dark & white chocolate brownie, honey comb, vanilla ice cream	
<b>Trio of Ice Creams</b>	£6.00
A selection of ice creams, wafers, fruit compote, chocolate straws	
<b>Chocolate &amp; Beetroot Truffles</b> (vegan)	£7.00
Chilli & orange chocolate sauce, toasted pistachios	
<b>Cheese Board</b>	£9.00
A selection of cheeses, crackers, red onion jam, grapes, strawberries	
<b>Cherry &amp; Frangipane Tart</b>	£7.00
Warm tart, clotted cream, coco	

*(Please note: due to the current economic climate, menu prices are subject to change)*