



Welcome to  
**THE UPPER  
HOUSE HOTEL**

RELAXED EATING IN THE HEART OF STAFFORDSHIRE

WE'RE INDEPENDENT AND FAMILY OWNED, SO WE'RE FREE TO SERVE FRESH, HOME-COOKED AND LOCALLY SOURCED FOOD. TUCK INTO OUR BRITISH SEASONAL MENU AND ENJOY OUR WIDE RANGE OF WINE AND BAR DRINKS. WE HAVE AN ABUNDANCE OF INDOOR AND OUTDOOR SEATING AREAS TO SUIT ANY OCCASION - AND WEATHER!

YOU DON'T NEED TO BE STAYING HERE TO EAT WITH US - BOOK ONLINE OR CALL TO RESERVE YOUR TABLE.

HOT AND BAR DRINKS ARE SERVED ALL DAY, EVERY DAY. SO WHETHER IT'S FRESH COFFEE AND CAKE YOU FANCY OR A GIN & TONIC MADE FROM OUR DELICIOUS GIN SELECTION WITH FRESH GARNISH, WE'VE GOT YOU COVERED!

**OUR OPENING TIMES:**

BREAKFAST IS AVAILABLE FOR RESIDENTS FROM 7.00AM - 9.30AM (8.00AM - 10.00AM ON SUNDAYS)

LUNCH IS SERVED FROM 12.00PM - 2.00PM

SUNDAY LUNCH IS SERVED FROM 12.00PM - 4.00PM

SANDWICHES & CAKES SERVED FROM 12.00PM - 5.00PM

AFTERNOON TEA IS SERVED FROM 12.00PM - 5.00PM (MONDAY - SATURDAY)

DINNER IS SERVED FROM 6.00PM - 9.00PM

DINNER IS SERVED ON A SUNDAY FROM 5.00PM - 8.00PM

**MOST OF OUR DISHES ARE ADAPTABLE TO GLUTEN FREE - PLEASE ASK YOUR SERVER**





• WINTER  
EVENING MENU

Nibbles &  
Sharing plates

**MARINATED OLIVES**

BLACK AND GREEN MARINATED OLIVES

£4.00

**BREAD AND OILS**

WARM BREADS, RAPESEED OIL, BALSAMIC

£5.00

**PORK CRACKLING AND PICCALILLI**

CRUNCHY PORK CRACKLING, CHUNKY PICCALILLI

£4.00

**MEAT PLATTER**

A SELECTION OF MEATS, WARM BREADS, OLIVES, SUN BLUSHED TOMATOES, RAPESEED OIL & BALSAMIC

£14.00

**HALLOUMI FINGERS**

CIDER BATTERED HALLOUMI, SWEET CHILLI DIP

£4.00

**SOUP OF THE DAY**

HOMEMADE SOUP OF THE DAY, WARM BREAD ROLL

Starters

£6.00

**CHILLED COD**

CURED COD MARBLED WITH HERBS & LEMON, WATERCRESS VOLUTE, CITRUS DRESSING

£8.00

**STUFFED PORTOBELLA MUSHROOMS (VG)**

PORTOBELLA MUSHROOMS STUFFED WITH SMOKEY WALNUT AND HERBS, ROCKET, BALSAMIC REDUCTION

£6.00

**SEARED WOOD PIGEON**

PAN SEARED PIGEON BREAST, CARAMELISED CRANBERRY RELISH, PICKLED BEETROOT

£6.00

**PORK BELLY BITES**

SLOW COOKED PORK BELLY, CELERIAC REMOULADE, APPLE CRISP, WHOLEGRAIN MUSTARD DRESSING

£8.00

**FIG & MOZZARELLA SALAD**

GLAZED FIGS, MOZZARELLA, HERITAGE TOMATOES, WHOLEGRAIN MUSTARD DRESSING

£7.00





# WINTER EVENING MENU

## The Grill

FILLET STEAK - £35.00

RUMP STEAK - £28.00

GAMMON STEAK, EGG & PINEAPPLE - £15.00

CAJUN CHICKEN BREAST - £13.00

ALL CHAR GRILLED, SERVED WITH PLUM TOMATO, PORTOBELLO MUSHROOM,  
CIDER BATTERED ONION RINGS, HAND CUT CHIPS

STEAK SAUCES -

PEPPERCORN - £4.00

BLUE CHEESE - £4.00

GARLIC BUTTER - £3.50

## Classics

FISH & CHIPS

CIDER BATTERED FISH, HAND CUT CHIPS, MUSHY PEAS, TARTAR & LEMON

CHEESE & BACON BURGER

HOMEMADE BEEF PATE, SMOKED STREAKY BACON, CHEDDAR CHEESE, GEM, TOMATO,  
SKINNY FRIES, RED SLAW

TOFU BURGER (VG)

CAJUN SPICED TOFU, GEM, TOMATO, SKINNY FRIES, RED SLAW

SAUSAGE & MASH

PORK & LEEK SAUSAGES, WHOLEGRAIN MUSTARD MASH, RED WINE GRAVY, CRISPY SHALLOTS

PIE OF THE DAY

SERVED WITH BUTTERED GREENS, RED WINE GRAVY, HAND CUT CHIPS

£14.00

£14.00

£13.00

£12.00

£14.00

BRAISED BEEF

24 HOUR BRAISED OX CHEEK, HORSERADISH POTATO, BUTTERNUT SQUASH, BROCCOLI, GUINNESS JUS

SEARED DUCK

PAN FRIED DUCK BREAST, SWEET POTATO, GLAZED FIGS, BABY TURNIPS, RED BERRY SAUCE

CRAYFISH RAVIOLI

CRAYFISH, SPINACH & CREAM CHEESE FILLED PASTA SHELLS, TARRAGON TOMATO PUREE

BUTTERNUT SQUASH RISOTTO (VEGAN ON REQUEST)

RISOTTO RICE, BUTTERNUT SQUASH, WHITE WINE, GRANA PADANO, WATERCRESS OIL, PINE NUTS

PEA & MINT TORTELLINI (VG)

BASIL OIL, SUN BLUSHED TOMATOES, OLIVES, CRISPY SAGE, TOASTED PUMPKIN SEEDS

PAN FRIED GUINEA FOWL

BUTTER FRIED BREAST, SAUTÉED WILD MUSHROOMS, BABY LEEKS, CRISPY POTATOES, PORT & RED WINE  
REDUCTION

£22.00

£25.00

£23.00

£20.00

£18.00

£20.00

## The Main







# WINTER EVENING MENU

## Sides

FRIES, PARMESAN, TRUFFLE OIL - £6.00

SKINNY FRIES - £3.00

TRIPLE COOKED CHIPS - £4.00

GARLIC CIABATTA - £5.00

CHEESY GARLIC CIABATTA - £5.00

CIDER BATTERED ONION RINGS - £4.00

HOUSE SALAD - £4.00

## To Finish

CHOCOLATE MOUSSE	£7.00
RICH DARK CHOCOLATE MOUSSE, MILK CHOCOLATE GANACHE, CHANTILLY CREAM, SALTED CARAMEL CHEESECAKE	£7.00
VANILLA CHEESECAKE, CLEMENTINE TOPPING, BISCUIT BASE, WINTER BERRY COULIS CRUMBLE (VEGAN ON REQUEST)	£7.00
STEWED PEAR & APPLE WITH CINNAMON, OAT AND HAZELNUT TOPPING, CUSTARD RICE PUDDING (VG)	£6.00
COCONUT MILK RICE PUDDING, BRULEE TOPPING, WINTER BERRY COMPOTE	
CHEESE PLATE	£13.00
SELECTION OF CHEESES, CRACKERS, CRANBERRY CHUTNEY, GRAPES	

