

Sunday Menu

1 COURSE - £18.00

2 COURSE - £25.00

3 COURSE - £30.00

To Start

SOUP OF THE DAY

HOMEMADE SOUP OF THE DAY, WARM BREAD ROLL

SMOKED SALMON

SMOKED SALMON, SOURDOUGH CROUTES, DILL CRÈME FRAICHE

CHICKEN LIVER PATE

SMOOTH CHICKEN LIVER PATE, SOURDOUGH CROUTES, RED ONION CHUTNEY

STUFFED PORTOBELLA MUSHROOMS (VG)

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

PORK BELLY BITES

SLOW COOKED PORK BELLY, CELERIAC REMOULADE, APPLE CRISP, WHOLE GRAIN MUSTARD DRESSING

FIG & MOZZARELLA SALAD

GLAZED FIGS, MOZZARELLA, HERITAGE TOMATOES, WHOLEGRAIN MUSTARD DRESSING

The Main

SIRLOIN OF BEEF

ROAST SIRLOIN OF BEEF, THYME ROASTED POTATOES, SEASONAL VEGETABLES, RED WINE GRAVY

HONEY ROAST GAMMON

HONEY BAKED GAMMON, THYME ROASTED POTATOES, SEASONAL VEGETABLES, RED WINE GRAVY

BUTTERED ROAST CHICKEN

THYME & BUTTERED ROAST CHICKEN BREAST, THYME ROASTED POTATOES, SEASONAL VEGETABLES, RED WINE GRAVY

SALMON FILLET

STEAMED SALMON FILLET, NEW POTATOES, HOLLANDAISE SAUCE, CHIVES, SEASONAL VEGETABLES

PEA & MINT TORTELLINI (VG)

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

BUTTERNUT SQUASH RISOTTO (VEGAN ON REQUEST)

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

To Finish

CHOCOLATE MOUSSE

RICH DARK CHOCOLATE MOUSSE, MILK CHOCOLATE GANACHE, CHANTILLY CREAM, SALTED CARAMEL

RICE PUDDING (VG)

COCONUT MILK RICE PUDDING, BRULEE TOPPING, WINTER BERRY COMPOTE

CHEESECAKE

VANILLA CHEESECAKE, CLEMENTINE TOPPING, OAT BISCUIT BASE, WINTER BERRY COULIS

CRUMBLE

(VEGAN ON REQUEST)

STEWED PEAR & APPLE WITH CINNAMON, OAT AND HAZELNUT TOPPING, CUSTARD

CHEESE PLATE

(£5.00 SUPPLEMENT)

SELECTION OF CHEESES, CRACKERS, CRANBERRY CHUTNEY, GRAPES

Sides

FRIES, PARMESAN, TRUFFLE OIL - £6.00

SKINNY FRIES - £3.00

TRIPLE COOKED CHIPS - £4.00

GARLIC CIABATTA - £4.00

CHEESY GARLIC CIABATTA - £5.00

CIDER BATTERED ONION RINGS - £4.00

HOUSE SALAD - £4.00

The Upper House Hotel