#### **OUR PROVENANCE**

You can expect to find delicious, fresh, seasonal British pub classics and daily changing specials with unique twists, cooked from scratch with love by our and talented chefs. We're proud to work with the best suppliers and source sustainably to serve dishes that are guaranteed to delight.

## **JANUARY MENU**

# TO NIBBLE / TO SIP

BEETROOT FALAFEL, Harissa mayo 5.25 (NE)

PORK SAUSAGES, mustard pickled onion 6.50

BREAD & OILS 4.50 (V)

+1.5 olives, +1.5 houmous

HAMPSHIRE SPARKLING WINE, Hattingley 9.95

PEACH OR PEAR BELLINI 8.95

EINS ZWEI ZERO WINES 5.75

sparkling rose or Riesling

Ask for our daily freshly prepared chefs specials

## **SMALLER PLATES**

SOUP OF THE DAY, crusty bread, butter 6.95 ( CRISPY SQUID, aioli 7.95

PRAWN & AVOCADO COCKTAIL, Marie Rose sauce, baby gem, cherry tomato 9.50

WHIPPED CHICKEN LIVER MOUSSE, plum chutney, brioche 8.50

LOADED HASH BROWNS, nacho cheese, sour cream, pico de gallo, guacamole, jalapeño, Parmesan 7.50 *Add bacon +£1* 

STICKY SESAME CHICKEN, ginger teriyaki glaze, sesame seeds, spring onion 7.95

WARM SALAD OF ROASTED SQUASH & BEETS, houmous, pomegranate, dukkah 8.50 🕔

ROSEMARY & GARLIC BAKED CAMEMBERT perhaps to share, seasonal chutney, crusty bread 16.50 🕔

#### STAYING WITH US

Upham Inns are a unique collection of beautifully restored pubs and inns with heritage back to the 16<sup>th</sup> century. Every Upham Inn is relaxed, welcoming and individual. Cosy bedrooms are as unique as the pubs they are in, combining individually designed country charm with all the modern facilities required to ensure a comfortable stay whatever the occasion.

www.charminabedrooms.co.uk

## LARGER PLATES

PIE OF THE DAY, colcannon mash, gravy 16.50

BEER BATTERED SOUTH COAST HADDOCK, minted pea puree, chips, tartare sauce 16.95

CHARGRILLED PRIME BEEF BURGER, cheddar cheese, smoked bacon, burger sauce, skin on fries 16.50

VEGAN MUSHROOM, CHICKPEA & BEETROOT BURGER, harissa mayo, gherkin, skin on fries 15.50

ROAST BREAST OF CHICKEN, colcannon mash, wild mushrooms, red wine jus 17.95

AUBERGINE, SWEET POTATO & FENNEL PARMIGIANA, mixed leaves 14.95

WARM SALAD OF ROASTED SQUASH & BEETS, houmous, pomegranate, dukkah, garlic flatbread 14.95 (V)

8oz RUMP STEAK, cherry vine tomatoes, herb grilled mushroom, chunky chips, house salad 18.50

Add peppercorn, béarnaise or red wine sauce 2.50

# A LITTLE MORE ON THE SIDE

All 4.50

Colcannon mash  $\checkmark$ 

Garlic field mushrooms (V)

Truffle & parmesan fries

Chunky chips (NE)

Buttered leeks & greens (V)

Dressed mixed leaves (\*)









Adults need around 2000kcal a day. Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks'.

