

## 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 (VE)

PORK SAUSAGES, mustard pickled onion 6.50

DILL MARINATED ANCHOVIES, crostini 5.25

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 (V) (S)

CRISPY SQUID, aioli 8.50

SMOKED MACKEREL & HORSERADISH PATE, beetroot, celeriac & apple relish, toast 7.95

WHIPPED CHICKEN LIVER MOUSSE, plum chutney, brioche 8.75

VENISON & BLACK PUDDING SCOTCH EGG, piccalilli mayo 7.95

SEARED SCALLOPS, spring onions, bok choy, chilli & sesame dressing 14.95

SEARED "VEGAN SCALLOPS" (*king oyster mushroom*), spring onion, bok choy, chilli & sesame dressing 9.95 (VE)

WARM SALAD OF ROASTED SQUASH & BEETS, houmous, pomegranate, dukkah 8.50 (V)

SEAFOOD PLATTER to share, Chalk Stream trout rillettes, smoked salmon, North Sea prawn cocktail, crispy squid, marinated white anchovies, garlic aioli, capers & flatbread 24.95

## 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.charmingbedrooms.co.uk](http://www.charmingbedrooms.co.uk)

## LARGER PLATES

- BEER BATTERED SOUTH COAST HADDOCK, minted pea puree, chips, tartare sauce 17.50
- CHARGRILLED PRIME BEEF BURGER, cheddar cheese, smoked bacon, burger sauce, skin on fries 17.50
- VEGAN MUSHROOM, CHICKPEA & BEETROOT BURGER, harissa mayo, gherkin, skin on fries 15.50 (VE)
- CLASSIC FISH PIE (*salmon, cod, smoked haddock, king prawns*), buttery mash, seasonal greens 18.95
- ROAST BREAST OF CHICKEN, colcannon mash, wild mushrooms, red wine jus 18.95
- Ale braised beef blade, mashed potatoes with greens, mushrooms & lardons
- AUBERGINE, SWEET POTATO & FENNEL PARMIGIANA, mixed leaves 14.95 (V) (☆)
- WARM SALAD OF ROASTED SQUASH & BEETS, houmous, pomegranate, dukkah, garlic flatbread 14.95 (V)
- 12oz PORK CHOP, colcannon mash, mushrooms, roasted shallot, red wine sauce 17.95
- 10oz PRIME RIBEYE, cherry vine tomatoes, herb grilled mushroom, chunky chips, house salad 29.95  
*Add peppercorn, béarnaise or red wine sauce 2.50*

## A LITTLE MORE ON THE SIDE

All 4.50

- Colcannon mash (V)
- Garlic field mushrooms (V)
- Truffle & parmesan fries
- Chunky chips (VE)
- Buttered leeks & greens (V)
- Dressed mixed leaves (☆)



VEGETARIAN



VEGAN



VEGAN ALTERNATIVE

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'.



UPHAM  
INNS

ALLERGEN & CALORIE INFO

