

## EAT | DRINK | UNWIND

### STARTERS

**HOMEMADE SOUP £6** (VOA) (V) (GF)  
with artisan bread and butter

**PRAWN & AVOCADO COCKTAIL £8** (V) (GF)  
Marie rose sauce, crisp lettuce, tomato and cucumber

**CRISPY SQUID & WHITEBAIT £7**  
roasted garlic aioli

**BUFFALO CHICKEN WINGS £6.50** (V) (GF)  
blue cheese sauce, celery

**CHICKEN LIVER PARFAIT £7.50** (V) (GF)  
plum chutney, toasted sourdough

**STEAMED CORNISH MUSSELS £8** (V) (GF)  
lemongrass, coconut, ginger, lime, chilli, coriander

**HALLOUMI FRIES £6** (V) (GF)  
relish mayo

**GRAIN & SEED SALAD £7.50** (VOA) (V) (GF)  
quinoa, cous cous, roast pumpkin, seeds, pomegranate,  
avocado, orange and fennel, tahini dressing

### SIDES

**SKIN ON FRIES £3** (V) (GF) | **SEASONAL GREENS £3.50** (VOA) (V) (GF)

**HOUSE SALAD £3** (V) (GF) | **ONION RINGS £3.50** (V) (GF)

**GRILLED MUSHROOMS £3.50** (V) (GF) | **GARLIC FLAT BREAD £3.50** (V) (GF)

**HOUSE SLAW £3** (V) (GF) | **TRUFFLE & PARMESAN FRIES £3.50** (V) (GF)

### BURGERS

**SIGNATURE BURGER £14**  
cheese, smoked bacon, onion ring, house burger sauce,  
brioche bun and skin on fries

**SOUTHERN FRIED BUTTERMILK CHICKEN £13**  
chipotle mayo, brioche bun and skin on fries

**HALLOUMI, MUSHROOM & PESTO BURGER £13.50** (V) (GF)  
house relish, brioche bun and skin on fries

**MOVING MOUNTAIN PLANT BURGER £13** (VOA) (V) (GF)  
pretzel bun, lettuce, tomato, house burger sauce  
and skin on fries

**ADD** burger patty + £3

**ADD** jalapeno, extra cheese, hot sauce,  
smoked bacon, cheese sauce, blue cheese,  
onion rings + £1.50 each

*"The only bad burger is the one you didn't eat."*

### GRAZING & SHARING

**WARM ARTISAN BREAD £5.50** (V) (GF)  
extra virgin olive oil, balsamic and butter

**BAKED CAMEMBERT £13** (V) (GF)  
studded with rosemary and garlic, fig relish, artisan bread

### CLASSICS

**ALE BATTERED HADDOCK AND CHIPS £14** (V) (GF)  
minted peas, tartare sauce

**PIE OF THE DAY £13.50**  
mashed potato, greens and gravy

**HALF ROASTED CHICKEN £13.50** (V) (GF)  
roasted then flame grilled with lemon, thyme, skin on fries, grilled  
corn and house slaw  
**choose from:** roasted garlic aioli or BBQ

**CAESAR SALAD £10** (V) (GF)  
soft boiled egg, avocado, sourdough croutons, anchovies, parmesan  
**with** grilled chicken breast, crispy bacon £13

**CUMBERLAND SAUSAGE AND MASH £13.50**  
greens, onion gravy, sage

**SMOKED HADDOCK FISH CAKE £12**  
mustard creamed leeks, poached egg, broccoli

**ALE BATTERED HALLOUMI AND CHIPS £13** (V) (GF)  
minted peas, tartar sauce

**SLOW COOKED LAMB SHOULDER £18.50**  
white beans, root vegetables, winter greens, rosemary jus

**STEAMED CORNISH MUSSELS £14** (V) (GF)  
lemongrass, coconut, ginger, lime, chilli, coriander

**GRAIN & SEED SALAD £12** (V) (GF)  
quinoa, cous cous, roast pumpkin, seeds, pomegranate,  
avocado, orange and fennel, tahini dressing  
**with** grilled chicken breast £15

### STEAKS

All our steaks are served with roasted shallot, herb mushroom,  
chunky chips and salad as well as your choice of Bearnaise sauce,  
peppercorn sauce or garlic and parsley butter

**FLAT IRON 8oz £16** (V) (GF) - served pink

**PRIME RIBEYE 10 oz £26** (V) (GF) - recommended medium rare

**FILLET STEAK 8oz £27.50** (V) (GF) - recommended rare

**upgrade** to truffle & parmesan fries +£1.50

**add** onion rings +£3.50

**add** seasonal greens +£3.50

**add** grilled mushrooms +£3.50



*"Our Dukesmoor Aged Beef is aged for 35 days in a chamber containing 8000kg of Himalayan Salt Bricks. This process and meticulous attention to detail delivers a high degree of flavour, succulence and tenderness. We use native British breeds including Traditional Beef Shorthorn, Hereford and Aberdeen Angus"*

(V) made with vegetarian ingredients (VOA) Vegetarian option available

(V) made with vegan ingredients (VOA) Vegan option available

(GF) can be made gluten free - please check with server for details

## LUNCH & SANDWICH MENU

*Lunch plus a drink for £12*

Available Monday to Saturday until 6pm  
(excludes Sundays & Bank Holidays)

### MAINS

#### GRAIN & SEED SALAD (V) (OA) (N)

quinoa, bulger wheat, roast pumpkin, seeds, kale, pomegranate, avocado, orange & fennel, tahini dressing

#### HAM, EGG AND CHIPS (N)

#### FISH N CHIPS (LARGER FISH + £2) (N)

#### 8OZ STEAK FRITES (N)

served pink with garlic & parsley butter

#### CHEESE BURGER, SKIN ON FRIES, LETTUCE

#### CAESAR SALAD (N)

ADD grilled chicken breast, crispy bacon + £2.50

### SANDWICHES

served on ciabatta, white or brown bloomer with skin on fries

#### GRILLED CHICKEN SANDWICH (N)

#### FISH FINGER SANDWICH (N)

#### HALLOUMI FRIES SANDWICH (V) (N)

#### HAM, CHEDDAR & MUSTARD SANDWICH (N)

Drinks included in offer: 1/2 pint of Amstel or house bitter,  
125ml glass of house wine or standard size draught soft drink.  
(upgrade to a pint or 175ml wine for +£1.95)

## STONE-BAKED PIZZAS

(Gluten free base and vegan cheese available for all)



*Freshly prepared and cooked  
in our stone-based oven*

#### MARGHERITA £10

mozzarella, tomato passata, fresh basil, cherry tomato, extra virgin olive oil

#### PICANTE £13

pepperoni, mozzarella, chorizo, picante, sweet pickled jalapeno

#### FUNGI £11.50

herb roasted mushrooms, mozzarella, toasted pinenuts, tomato

#### CAPRI £13

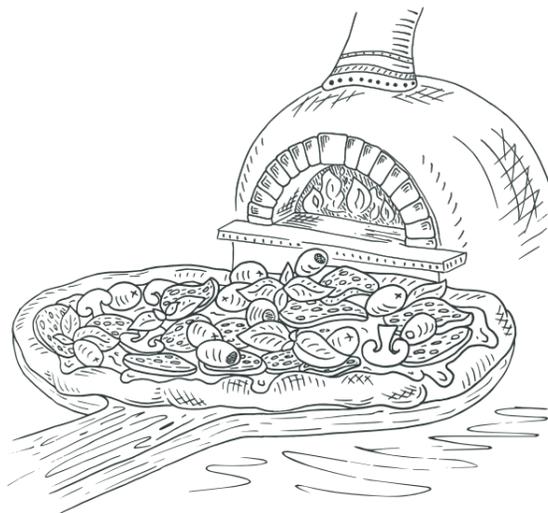
tomato passata, mozzarella, mushrooms, cured Wiltshire ham

#### BARBOCOA £13

chicken, slow cooked onions, parmesan, coriander, mozzarella

ADD cheese | mushrooms | olives | capers | caramelised onions + £1 each

ADD pepperoni | king prawns | anchovies | roast chicken + £2 each



## HOT DRINKS

AMERICANO £2.65 | CAPPUCCINO £2.95 | ESPRESSO SINGLE £1.95  
ESPRESSO DOUBLE £2.65 | LATTE £2.95 | FLAT WHITE £2.95  
MACCHIATO £2.95 | TEA £2.50 | SPECIALIST TEA £2.50 | MOCHA £3.15  
HOT CHOCOLATE £3.15 | FLOATER COFFEE - NO LIQUEUR - £3.50

## BOOZY HOT DRINKS

#### LIQUEUR COFFEE £6.45

JAMESON | BRANDY | SCOTTISH WHISKY | AMARETTO  
TIA MARIA | DARK RUM

#### LIQUEUR HOT DRINKS £5.95

AMARETTO LATTE | BAILEYS LATTE  
COINTREAU HOT CHOCOLATE | BAILEYS HOT CHOCOLATE

## DESSERTS £6.50

#### CHOCOLATE BROWNIE (N)

chocolate sauce, vanilla ice cream

#### CRUMBLE OF THE DAY

custard

#### STICKY TOFFEE PUDDING (N)

toffee sauce, vanilla ice cream

#### LEMON & LIME MERINGUE CHEESECAKE

raspberry sorbet

#### BROWNIE, HONEYCOMB & SALTED CARAMEL ICE CREAM SUNDAE (N)

topped with whipped cream

#### ICE CREAM

2 scoops £4 | 3 scoops £5.50

#### VANILLA

creamy vanilla bean ice cream

#### CHOCOHOLIC HEAVEN

chocolate ice cream with dark chocolate chips and a chocolate ripple

#### SALTED CARAMEL

salted caramel ice cream with a caramel ripple and butterscotch pieces

#### LEMON SORBET (V)

refreshing, zingy lemon sorbet

#### RASPBERRY SORBET (V)

berry sweet raspberry sorbet



*Order with ease" - via our app*

Simply download our Upham Inns app from the Apple App Store or Google Play Store and order a round of drinks, dinner with friends, or just a cheeky dessert - the easiest way to eat, drink, and relax.

Plus, if you fancy our pub experience at home you can use our app to order takeaway too!



*Our food and drink are 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.*