



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 original and talented chefs. We're proud to work with the best suppliers and source sustainably to serve dishes that are guaranteed to delight.

MAIN MENU

WHILE YOU PONDER

- BEETROOT FALAFEL, Harissa mayo 5.25 (GF) (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, Hattingley 9.95
PEACH OR PEAR BELLINI 8.95
APEROL SPRITZ 9.00
EINS ZWEI ZERO WINES 5.75
sparkling rose or Riesling

JUST FOR TODAY & SOMETIMES TOMORROW...

SAMPLE STARTERS

- TIGER PRAWNS, chorizo, toasted sourdough, saffron sauce
PLOUGHMANS to share, ham, cheddar

SAMPLE MAINS

- FILLET OF BRIXHAM COD, mussels leeks, cream, kale
VENISON HAUNCH, broccoli & blue cheese puree, pickled mushrooms, parsnip crisp

For ever changing allergens, please scan QR code on reverse side

SMALLER PLATES

- SOUP OF THE DAY, crusty bread, butter 6.50 (V) (S)
CRISPY SQUID, aioli 7.95 (GF)
CHALK STREAM TROUT RILLETTES, warm crumpet, watercress, herb oil 10.95
WHIPPED CHICKEN LIVER MOUSSE, plum chutney, brioche 8.50
VENISON & BLACK PUDDING SCOTCH EGG, piccalilli mayo 7.50
SEARED SCALLOPS, spring onions, bok choy, chilli & sesame dressing 14.50 (GF)
SEARED "VEGAN SCALLOPS" (*king oyster mushroom*), spring onion, bok choy, chilli & sesame dressing 9.95 (GF) (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 16th 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.

LARGER PLATES

- CASSOULET DE TOULOUSE, duck, pork belly, Toulouse sausage, rich bean & vegetable stew 22.95 (GF)
- BEER BATTERED SOUTH COAST HADDOCK, minted pea puree, chips, tartare sauce 16.95 (GF)
- 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 (VE)
- CLASSIC FISH PIE (salmon, cod, smoked haddock, king prawns), buttery mash, seasonal greens 17.95 (GF)
- SLOW BRAISED LAMB SHANK, roasted roots, garlic, rosemary 23.95 (GF)
- ROAST BREAST OF CHICKEN, colcannon mash, wild mushrooms, red wine jus 17.95 (GF)
- AUBERGINE, SWEET POTATO & FENNEL PARMIGIANA, mixed leaves 14.95 (V) (★) (GF)
- WARM SALAD OF ROASTED SQUASH & BEETS, houmous, pomegranate, dukkah, garlic flatbread 14.95 (V)
- 12oz PORK CHOP, colcannon mash, mushrooms, roasted shallot 17.95 (GF)
- 10oz PRIME RIBEYE, cherry vine tomatoes, herb grilled mushroom, chunky chips, house salad 26.95 (GF)
Add peppercorn, béarnaise or red wine sauce 2.50

A LITTLE MORE ON THE SIDE

All 4.50

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



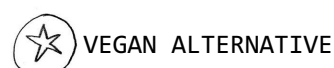
GLUTEN FREE



VEGETARIAN



VEGAN



VEGAN ALTERNATIVE



UPHAM
INNS

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.



ALLERGEN & CALORIE INFO