



## SUNDAY MENU

### 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.

### TO NIBBLE / TO SIP

BEETROOT FALAFEL, Harissa mayo 5.25 (VE)  
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*

### SMALLER PLATES

SOUP OF THE DAY, crusty bread, butter 6.95 (V) (S)  
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 (V)  
ROSEMARY & GARLIC BAKED CAMEMBERT perhaps to share, seasonal chutney, crusty bread 16.50 (V)

### SUNDAY ROASTS

*All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & gravy*

ROAST SIRLOIN OF BEEF 20.95  
ROAST BREAST OF CHICKEN, sausage meat stuffing 18.95  
ROAST PORK BELLY, crackling 18.95  
CAULIFLOWER & SPINACH WELLINGTON 15.95  
*Add pigs in blankets 3.95*



UPHAM  
INNS



ALLERGEN & CALORIE INFO

## 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)

Ask for our daily freshly prepared chefs specials

## LARGER PLATES

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 (VE)

BUTTERMILK CHICKEN BURGER, chipotle mayo, skin on fries 15.95

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

## A LITTLE MORE ON THE SIDE

All 4.50

Colcannon mash (V)

Garlic field mushroom

Truffle & Parmesan fries

Chunky chips (VE)

Buttered leeks & greens (V)

Dressed mixed Leaves (☆)

## BRUNCH

*Sunday 8am to 11am (Monday to Saturday 8am to 3pm)*

CLASSIC EGGS BENEDICT WITH HAM, poached eggs & hollandaise 9.95

EGGS FLORENTINE WITH WARM WILTED SPINACH, poached eggs & hollandaise 9.50 (V)

EGGS ROYALE WITH SMOKED SALMON, poached eggs & hollandaise 9.95

SMOKED SALMON WITH SCRAMBLED EGGS, cherry vine tomatoes on malted bloomer 9.95

SMASHED AVO WITH EGGS, cherry vine tomatoes on malted bloomer 9.50 (V)

*Choose how you would like your eggs; fried or poached*



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'.