

# THE *Rising* SUN

*Cocktail of the week*  
RHUBARB SPRITZ  
Fruit puree, rhubarb gin & soda in a long glass  
over ice  
8.50

Welcome back! Our menus are built around the seasons, supporting local and British produce, using carefully sourced grass-fed meat (including free range chicken), sustainable fish and with a renewed focus on plant-based dishes, all made fresh daily from a rotating menu. We have a team of five chefs but a small kitchen; at the busiest times we serve as quickly as possible but cannot perform miracles and will not sacrifice quality for speed.

## *Nibbles*

Wild boar Scotch egg w. pineapple chutney... 6.5  
Lemon & herb hummus, baba ganoush and flatbreads... 5  
Focaccia, balsamic and olive oil... 4  
Marinated Queen olives... 3.5

## *Starters and Salads*

### WATERCRESS SOUP

Brazil nut cream and nutmeg, served with warm bread & butter... 6.5 v/ve\*

### PINK SQUID

Crispy squid, Himalayan salt and Sichuan pepper, baby leaves and chilli jam ... 8

### RAINBOW BEETS & SHEEP'S CHEESE TART

Walnut crumb, watercress, vin... 7.5/13 v  
[main with large salad and crushed new potatoes]

### SMOKED TROUT

Fennel, apple, beetroot, baby watercress, dill, horseradish & lemon vin...7.5...Main salad...14

### CRISPY CHILLI BEEF

With a salad of cucumber and carrot ribbons, radicchio, spring onions, red chilli & coriander and a soy & honey vin.

Starter...8...Main salad...14

\*\* With tofu instead of beef...7/13 ve

### VENISON CARPACCIO

Seared Sussex venison fillet, baby rainbow beets & crisps, rocket & Parmesan...9

### SPICED PURPLE SPROUTING, PUY LENTIL & FETA SALAD

Aromatic spices, bulgar wheat, kale, pumpkin seeds, lemon, wild garlic...6.5/13 v... \*\*Swap feta for tofu ve

## *Mains*

### PORCHETTA

Slow-roasted belly & loin of pork with fennel, rosemary, smoked garlic & lemon stuffing, potato rosti, purple sprouting broccoli, spiced apple sauce, cider & grain mustard sauce...20

### DOVER SOLE

Pan-fried whole Dover sole, caper, parsley and lemon brown butter, parmentier potatoes, samphire, wild garlic aioli...20

### CONFIT DUCK LEG

Boulangère potato, green beans, blood orange & star anise sauce...16

### CORNISH MUSSELS

Shallots, white wine, wild garlic, cream & parsley, served with skinny fries...15

### MISO RAMEN & SMOKED TOFU

Sticky smoked tofu, ramen noodles, shiitake mushrooms, bok choy, spring onions, sesame in a miso broth...13 ve

### SIRLOIN STEAK

8oz aged sirloin, skinny fries, Portobello mushroom & slow-roast vine tomatoes, truffle butter...24

## *Sides*

Fat / skinny fries... 3 / 4.5 House salad... 3.5

Sweet potato fries... 4 / 5 Rocket and Parmesan salad... 3.5 Garlic ciabatta with cheese...4

Dirty fries... 5.5 Purple sprouting broccoli, toasted almond, wild garlic aioli...4

## *Share Boards*

### ANTIPASTI

Cured meats, buffalo mozzarella & roast asparagus, pickles and focaccia...18

### BAKED CAMEMBERT

Whole Camembert baked with wild garlic & rosemary pesto, garlic ciabatta and chilli jam... 14

### MEZZE

Levantine platter of dips, falafel, halloumi, marinated beetroot, crudités and flatbread... 16 v/ve\*

### LARGE SQUID

Crispy squid, Himalayan salt and Sichuan pepper, baby leaves, wild garlic aioli & chilli jam...15

## *Pub Classics*

### ANGUS STEAK BURGER

In a toasted bun with Emmental cheese and crispy bacon, tomato, lettuce, red onion, dill pickle, relish and skinny fries... 14.5

### SIMPLE STEAK AND CHIPS

6oz aged rump steak, skinny fries and chimichurri butter... 13

### SEITAN SHIITAKE BURGER

Seitan, shiitake mushroom, miso and chipotle burger with carrot bacon & kimchi vegan mayo, lettuce, tomato & red onion in a vegan bun with skinny fries...13 ve

### HAM, EGGS & CHIPS

Sugar-glazed baked ham, free range fried eggs & fat chips with pineapple chutney... 14.5

### FISH AND CHIPS

Beer-battered fresh haddock, fat chips, pea puree and tartare sauce... 15

*GF buns, batter, and chips available*