

THE *Rising* SUN

Sample Main Menu

Cocktail of the week
RASPBERRY & LIME SPRITZ
 Vodka, raspberry puree, muddled lime & mint,
 elderflower & soda...8.50

Our menus are built around the seasons, supporting local and British produce, using carefully sourced grass-fed meat, 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

Lemon & herb hummus, baba ganoush and flatbreads... 5
 Focaccia, balsamic and olive oil... 4
 Marinated Queen olives...3.5

Starters and Salads

SMOKED TROUT SALAD

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

HAM HOCK CROQUETTES

Ham hock, potato & bechamel croquettes with piccalilli ...
 6.5

PINK SQUID

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

BURRATA & PEACH

Creamy whole burrata with peaches, croutons, rocket, &
 pine nuts ...8.5 v

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

LEVANTINE HALLOUMI SALAD

Grilled halloumi, red rice, apricot & pistachio, red
 cabbage, carrot & mint, baba ganoush, cacik...7/13 v...

**Swap halloumi for tofu or vegan halloumi

CHICKEN & CHORIZO SALAD

Warm chicken breast & chorizo, roast pepper, baby
 leaves, sun- blush tomatoes, soft herbs, garlic
 croutons...7.5/14

Mains

DUCK

Pan-fried duck breast (served pink), dauphinoise potatoes, celeriac puree, tenderstem broccoli, cherry sauce...20

HAKE

Pan-fried hake fillet, mangetout, sugar snaps & courgette ribbons, sauté new potatoes, caper & lemon beurre
 noisette...17

LAMB SHAWARMA

Persian-spiced slow-braised pulled lamb shank, bulgur wheat 'kisir', red cabbage, carrot & mint slaw, baba ganoush,
 cacik, flatbreads...18

FISH PIE

Creamy mix of smoked haddock, cod, salmon & prawns with peas & spring onions, parsley mash topping, gruyere
 crumb,
 mixed peas ...17

BUDDHA BOWL

Umeboshi marinated tofu, wild rice, roast butternut squash, tenderstem broccoli, Asian slaw, edamame beans,
 tahini & tamari dressing...13.5 ve

SIRLOIN STEAK

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

HOUSE PLOUGHMANS

Sugar-glazed ham, mature cheddar, ham hock croquette, balsamic baby onions, celery, dressed leaves, chutneys,
 bread & butter...12.5 [Only available lunchtime]

Sides

Fat / skinny fries... 3 / 4.5

Sweet potato fries... 4 / 5

Dirty fries... 5.5

House salad... 3.5

Rocket and Parmesan salad... 3.5

Mixed peas, mint crème fraiche...4

Garlic ciabatta... 3

Garlic ciabatta with cheese...4