

THE *Rising* SUN

Sample Main Menu

Cocktail of the week
APEROL SPRITZ
Aperol, Prosecco, soda & orange...9

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

VIETNAMESE PRAWN SALAD

Fragrant tiger & Atlantic prawn salad with vermicelli noodles, crispy vegetables, crushed peanuts and a chilli lime dressing...8...Main salad...15

SCOTCH EGG

Sausage meat and chorizo Scotch egg, salad leaves, Spiced tomato chutney...6.5

PINK SQUID

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

ARANCINI

Courgette, pea, mozzarella & mint risotto balls (3), salad leaves, black garlic aioli...6.5 Main (5)...13 v

CRISPY CHILLI BEEF

With a salad of cucumber and carrot ribbons, radicchio, spring onions, red chilli & coriander, and soy & honey vine. Starter...8...Main salad...14

**Swap beef for tofu

AUBERGINE, MATFOUL & FETA SALAD

Persian-spiced aubergine, giant couscous, barrel-aged feta, toasted almonds, tahini dressing ...7/13 v...

**Swap feta for vegan halloumi

CHICKEN CAESAR SALAD

House-smoked chicken breast, cos lettuce, crispy bacon, cherry tomatoes, Caesar dressing, garlic croutons, Parmesan shavings...7.5/14

Mains

DOVER SOLE

Grilled whole Dover sole with tartare Hollandaise sauce, triple cooked chips and tenderstem broccoli...20

BEEF TACOS

Spicy house-smoked beef brisket, flour tortillas, crunchy slaw, guacamole, sour cream, pico de gallo...16

SEAFOOD & CHORIZO LINGUINE

Shetland mussels, tiger prawns & chorizo, tomato, white wine, garlic & chilli, linguine pasta, gremolata crumb...17

LAMB RUMP

Harissa-marinated lamb rump, smoked aubergine, parsley, pomegranate & sumac salad, labneh, flatbreads...19

AUBERGINE CAPONATA

Baked half aubergine filled with Sicilian vegetable stew and gratinated with an almond, Parmesan & panko crumb, with rocket & Parmesan salad...13.5 v/ve*

BAVETTE STEAK

8oz aged bavette steak (best served rare to medium rare), paprika, rosemary & garlic roast new potatoes, 'micros' salad, chimichurri sauce...17.5

Share Special - Cote de Boeuf for two (see blackboard)

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

Steamed summer vegetables...4

Garlic ciabatta... 3

Garlic ciabatta with cheese...4