

THE *Rising* SUN

Sample Main Menu

Cocktail of the week
DARK & STORMY
 Mount Gay rum, ginger beer, Angostura Bitters
 & lime...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

MUSHROOMS ON TOAST

Wild & chestnut mushrooms, butter, garlic, thyme & cream on sourdough toast with a poached egg...7/13.5

CRISPY CHILLI BEEF

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

Chicken breast, cos lettuce, crispy bacon, cherry tomatoes, Caesar dressing, garlic croutons, Parmesan shavings...7/13

Mains

SEA BASS

Pan-fried sea bass fillet, crispy new potatoes, courgette ribbons, sautéed fennel, pickled kohlrabi, apple and shallot puree....18

BEEF TACOS

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

CORNISH MUSSELS

Steamed in West Country cider with bacon, leeks & cream, served with skinny fries...15

LAMB SHANK

Slow-braised lamb shank 'Osso Buco', rosemary & garlic polenta, cavolo nero, gremolata...19

MISO POLENTA

Crispy miso polenta, roast squash, wild mushrooms & cavolo nero, cashew cream, toasted pine nuts, herb salad...13.5 ve

BAVETTE STEAK

8oz aged bavette steak (best served rare or 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

Sweet potato fries... 4 / 5

Dirty fries... 5

House salad... 3.5

Rocket and Parmesan salad... 3.5

Steamed summer vegetables...4

Garlic ciabatta... 3

Garlic ciabatta with cheese...4

Share Boards

ANTIPASTI

Cured meats, buffalo mozzarella, roast peppers, Queen olives, pickles and focaccia...18

BAKED CAMEMBERT

Whole Camembert baked with 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 PINK SQUID

Crispy squid, Himalayan salt and Sichuan pepper, baby leaves, smoked 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... 15

DIRTY VEGAN BURGER

Spiced chickpea & cauliflower burger, vegan Coronation mayo, cucumber, lettuce, tomato & red onion in a vegan bun with skinny fries...13 ve

FISH AND CHIPS

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

SIMPLE STEAK & CHIPS

6oz aged Scotch angus rump steak, skinny fries, tarragon & Dijon butter...13.5

HAM, EGGS & CHIPS

Sugar-glazed baked ham, two free range fried eggs, fat chips, tomato chutney...14

GF buns, batter, and chips available.