

# THE *Rising* SUN

## Sample Main Menu

*Cocktail of the week*  
NEGRONI  
Tanqueray gin, Martini Rosso, Campari,  
orange...8.5

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 six 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*

#### SOUP

Butternut squash, coconut & ginger soup with warm bread & butter...6.5

#### SMOKED TROUT SALAD

Chalk-stream smoked trout, rainbow beets, apple matchsticks, fennel, spring onions & salad leaves with a honey & mustard vin and horseradish cream...8...Main salad...15

#### SCOTCH EGG

Sausage meat and chorizo Scotch egg, salad leaves, spiced tomato chutney...7

#### PINK SQUID

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

#### FETA TART

Butternut squash, caramelised onion, cavolo nero & feta tart, dressed herby salad leaves...Starter...7  
Main (with new potatoes & larger salad)...13

#### CRISPY CHILLI BEEF

With a salad of cucumber and carrot ribbons, radicchio, spring onions, red chilli & coriander, soy & honey vin. Starter...8...Main salad...15 \*\*Swap beef for tofu

#### GOAT'S CHEESE & BEETROOT SALAD

Hazelnut-crusted Rosary goat's cheese, rainbow & candy beets, baby leaves, caramelised orange, black olive tuile,

### *Mains*

#### VENISON STEAK

Pan-fried venison haunch steak, roasted roots, beetroot puree, creamed savoy, black pudding crumb, blackberry sauce...20

#### WILD MUSHROOM RISOTTO

Wild mushroom risotto, crispy cavolo nero, toasted pine nuts, Pecorino...13 v

#### DOVER SOLE

Pan-roasted Dover sole, sautéed new potatoes, tenderstem broccoli, caper, lemon & parsley beurre noisette...19

#### PHEASANT PIE

Milland pheasant breast, bacon, mushrooms & Madeira pie with a shortcrust pastry top, creamy mash, mixed winter greens...15

#### FISH CAKES

Smoked haddock & Welsh rarebit fishcakes, wilted spinach, poached egg, grain mustard cream sauce, burnt lemon...8/15

#### BAVETTE STEAK

8oz aged bavette steak (best served rare or medium rare), skinny fries with rosemary salt, micro herb salad, chimichurri sauce...18

*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

Winter greens...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...14.5

#### SAUSAGES & MASH

Morgan's pork sausages, apple & grain mustard mash, mixed winter greens, red wine gravy, tempura onion rings ...14

*GF buns, batter, and chips available.*