

THE *Rising* SUN

Sample Main Menu

Cocktail of the Week
 NEGRONI
 Tanqueray gin, Campari, Martini Rosso
 & orange

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

Roast pepper hummus, baba ganoush and flatbreads... 5
 Focaccia, balsamic and olive oil... 4
 Marinated Queen olives...3.5

Starters and Salads

SOUP

Sweet potato, coconut & ginger soup (with a hint of chilli), warm bread & butter...6.5

PINK SQUID

Crispy squid, Himalayan salt and Sichuan pepper, baby leaves, chilli jam ... 8.5

WILD MUSHROOMS ON TOAST

Wild mushrooms & wild garlic on sourdough toast with a poached free-range hen egg...7.5

HAM HOCK

Ham hock, celeriac remoulade, toasted hazelnuts, sourdough toast...7.5

CRAYFISH & PRAWN COCKTAIL

Crayfish tails & Atlantic prawns, apple, cucumber, radish, baby leaves, dill & lemon mayonnaise...8/15

CRISPY CHILLI BEEF SALAD

With a salad of cucumber and carrot ribbons, radicchio, spring onions, red chilli & coriander, soy & honey vin. Starter...8...Main salad...16 **Swap beef for tofu ve

FETA SALAD

Feta cheese, purple sprouting broccoli, puy lentils, yoghurt & preserved lemon dressing, toasted almonds...7.5/13.5 v
 ** swap feta for tofu ve

CHICKEN, BACON & AVOCADO SALAD

Roast chicken breast, crispy bacon, avocado, baby leaves, sun-blush tomatoes, honey & mustard vin...14

Mains

STONE BAS

Pan-fried fillet of stone bass, artichoke & apple puree, butter-roasted salsify, tenderstem broccoli, new potatoes, caper, parsley & preserved lemon salsa...19

OXTAIL PAPPARDELLE

Slow-braised ox tail ragu, pappardelle pasta, cherry tomatoes, rocket, Parmesan, wild garlic gremolata...18

PORK BELLY

Slow-braised rolled belly of pork with crispy crackling, apple & grain mustard mash, mixed greens, black pudding, cider jus...18

FISH CAKES

Smoked haddock and Welsh rarebit fishcakes, wilted spinach, poached free range hen egg, grain mustard cream sauce...15

MISO RAMEN

Miso & shitake mushroom broth with smoked tofu, ramen noodles, bok choy, edamame beans, spring onions and chilli...14 ve

SIRLOIN STEAK

8oz aged angus sirloin steak, skinny fries, grilled portobello mushroom & tomato, rocket, peppercorn sauce...26

Sides

Fat / skinny fries... 3.5 / 4.5
 Sweet potato fries... 4 / 5
 Dirty fries... 5

House salad...4
 Rocket and Parmesan salad...4
 Medley of steamed vegetables...4

Garlic ciabatta... 3.5
 Garlic ciabatta with cheese...4.5

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...16.5

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

VEGAN BURGER

Moving Mountain vegan burger, barbecue pulled oyster mushroom, miso vegan mayo, lettuce, tomato, red onion, dill pickle in a toasted bun with skinny fries...14.5 ve

FISH AND CHIPS

Beer-battered fresh haddock, fat chips, pea puree & tartare sauce... 16

SIMPLE STEAK & CHIPS

6oz aged Scotch angus rump steak, skinny fries, chimichurri butter...14.5

HAM & EGGS

Pulled ham hock, fried free range duck eggs, fat chips, tomato chutney...15

GF buns, batter, and chips available.