

# THE *Rising* SUN

*Sunday Lunch Menu*  
*Updated 21 Jan 23*

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.

## *Share Boards*

### ANTIPASTI

Cured meats, buffalo mozzarella, roast peppers & courgettes, pickles and warm ciabatta...20

### BAKED CAMEMBERT

Whole Camembert baked with garlic & rosemary pesto, garlic ciabatta and chilli jam...16

### MEZZE

Levantine platter of dips, falafel, halloumi, grilled courgette, Queen olives, crudités and flatbread...17 v/ve\*

### LARGE SQUID

Crispy squid, Himalayan salt and Sichuan pepper, baby leaves, aioli & chilli jam...16.5

## *Roasts*

### ROAST SIRLOIN OF BEEF

Rare roast sirloin of beef (served rare/request well done), Yorkshire pudding...20

### ROAST BELLY PORK

Slow-roast rolled belly pork with crispy crackling, sausage meat, apricot & sage stuffing, Yorkshire pudding...18

### ROAST CHICKEN

Roast supreme of chicken, sausage meat, apricot & sage stuffing, Yorkshire pudding...17

### MUSHROOM & NUT WELLINGTON

Mushroom, cashew & almond wellington, Yorkshire pudding, mushroom & herb almond cream sauce...15 ve

*All roasts served with roast potatoes & parsnip, cauliflower, broccoli & leek cheese gratin, carrot puree, mixed greens and proper gravy. Please request more if required.*

## *Bar*

### ANGUS STEAK BURGER

In a toasted sourdough bun with Emmental cheese and crispy bacon, tomato, lettuce, red onion, dill pickle, relish and skinny fries... 16

### SIMPLE STEAK AND CHIPS

6oz aged rump steak, skinny fries and garlic & tarragon butter... 16

### VEGAN BURGER

Moving Mountain vegan burger, barbecue pulled shitake mushroom, miso vegan mayo, lettuce, tomato, red onion, dill pickle in a toasted bun with skinny fries...14.5ve \*\*add Emmental/vegan cheese...1

### FISH AND CHIPS

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

*GF buns, batter, and chips available*

### HOUSE PLOUGHMANS

Baked ham, half a warm Scotch egg, mature cheddar, balsamic baby onions, celery, dressed leaves, chutneys, bread and butter...14

## *Salads*

### ROAST BEEF SALAD

Rare roast beef sirloin, crispy potatoes, rocket leaves, cherry tomatoes, Parmesan, hot horseradish...15

### PERSIAN JEWELLED SALAD

Salad leaves, freekah (smoked green wheat), roast courgette, spring onion, pomegranate molasses, parsley & mint, 'jewelled' with dried cranberries, pistachios, almonds and pomegranate seeds...13 \*\*add fried dairy or vegan halloumi 3 \*\*add grilled chicken 4

### SEAFOOD SALAD

Tiger prawns, crayfish and cured salmon with a salad of cos, cucumber, avocado & fennel, dressed with ginger, honey & lime...16

## *Sides*

Skinny fries... 4/ 5

Sweet potato fries... 5 / 6.5

Dirty fries... 5.5

House salad...4

Rocket and Parmesan salad...4

Medley of steamed vegetables...4

Garlic ciabatta... 4

Garlic ciabatta with cheese...5