

THE *Rising* SUN

Sample Main Menu 13 June 23

Cocktail of the Week

DOPPELGANGER SPRITZ
Doppelganger aperitivo, prosecco, soda,
orange slice...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 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

Spinach hummus, baba ganoush and flatbreads... 5
Warm focaccia, balsamic and extra virgin olive oil... 5
Marinated Queen olives... 4

Starters and Salads

PINK SQUID
Crispy squid, pink Himalayan salt and Sichuan pepper, baby leaves, chilli jam...9

BEEF BRISKET CROQUETTES
Crispy beef brisket croquettes, red pepper sauce, truffled manchego... 8.5

ASPARAGUS & DUCK EGG
Slade Farm asparagus and fried Milland duck egg with garlic butter and parmesan... 8.5 **Add crispy Serrano ham...2

CRAB, CRAYFISH & AVOCADO SALAD
White crab meat with wasabi, white miso and Japanese mayonnaise, crayfish tails, baby leaves & spinach, avocado, asparagus & sesame seeds...Starter...11.5... Main...22

BURRATA
Fresh burrata cheese, grilled peach, asparagus, rocket leaves, basil, sourdough crisps, citrus vin...Starter...10..5...Main...16
** Add Serrano ham...2

CRISPY CHILLI BEEF
Crispy roast beef splashed in sweet chilli sauce with a salad of cucumber & carrot ribbons, radicchio, spring onions, pickled chilli & coriander, soy & honey vin
Starter... 8.5 Main... 17 ** Swap beef for tofu ve

CHICKEN & CHORIZO SALAD
Warm salad of marinated chicken, semi-cured chorizo & roast peppers with salad leaves, sun blush tomatoes, soft herbs, garlic croutons...Starter...8...Main...15

Mains

SEABASS
Pan-fried wild seabass fillet, crushed new potatoes, fennel, olives, cherry tomatoes, lemon and dill butter...24

CHICKEN SUPREME
Roast chicken supreme, new potatoes, asparagus, peas and broad beans, truffle honey cream & mushroom sauce...19

FISH CAKES
Smoked haddock & Welsh rarebit fishcakes, poached hen egg, grain mustard & cream sauce, watercress salad...17

LAMB BREAST
Slow braised rolled lamb breast stuffed with roasted pistachios, herbs, capers and wild garlic, Mediterranean roast new potatoes, mint salsa verde, yoghurt dressing ...19

RISOTTO PRIMAVERA
Spring risotto with asparagus, courgettes and peas, crumbled goat's cheese and toasted pine nuts...16 ve

BAVETTE STEAK
Aged Scotch bavette steak (best served rare or medium rare), fries, watercress salad, chimichurri sauce...20

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

Sides

Skinny fries... 4/ 5	House salad...4	Garlic ciabatta... 4
Fat chips...4.5/5.5	Rocket and Parmesan salad...4	Garlic ciabatta with cheese...5
Sweet potato fries... 5/6.5	Dirty fries... 6.5	Medley of steamed vegetables...4

Share Boards

ANTIPASTI
Today's charcuterie, burrata & basil & rosemary pesto, roast peppers & courgettes, pickles and warm ciabatta... 22

BAKED CAMEMBERT
Whole Camembert baked with basil & rosemary pesto, garlic ciabatta and chilli jam... 16 v

LARGE PINK SQUID
Crispy baby squid, Himalayan salt and Sichuan pepper, baby leaves, aioli & chilli jam... 18

MEZZE
Levantine platter of dips, falafel, fried halloumi/vegan halloumi, grilled courgettes, Queen olives, crudites & flatbread...17 v/ve

Pub Classics

ANGUS STEAK BURGER
In a toasted bun with Emmental cheese, tomato, lettuce, red onion, dill pickle, relish and skinny fries...16 ** add crispy bacon 2

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... 15 ve

FISH AND CHIPS
Beer-battered fresh haddock, fat chips, pea puree & tartare sauce... 17

SIMPLE STEAK & CHIPS
6oz aged Scotch angus rump steak, skinny fries, tarragon & garlic butter...16

BBQ PULLED PORK BURGER
Pulled pork in barbecue sauce & house slaw in a sourdough bun with skinny fries...14