

THE *Rising* SUN

Sample Main Menu September 23

Cocktail of the Week

DARK & STORMY

Chairman's Reserve rum, Fever Tree ginger beer, angostura bitters, lime wedge...9.5

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. **Menus are 'Samples' only and may change on a daily basis.**

Nibbles

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
GORGONZOLA & PEAR TART
Gorgonzola, pear & walnut tart with watercress & toasted pine nuts...Starter...7.5...Main...14
SMOKED MACKEREL
Warm salad of flaked smoked mackerel, roasted beetroot & new potatoes, watercress, horseradish & dill crème fraiche, toasted pumpkin seeds...Starter...8...Main...15
SCOTCH EGG
Calabrian n'duja & sausage meat Scotch egg with baby leaves & chutney...7.5
BURRATA
Fresh burrata cheese, figs, heritage tomatoes, rocket leaves, basil, sourdough crisps, citrus vin...Starter...10.5...Main...16 v ** Add Serrano ham...2
CRISPY CHILLI BEEF
Crispy roast beef & sweet chilli sauce w. 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
FETA, LENTIL & ROAST SQUASH SALAD
Crumbled feta, puy lentil, roast butternut squash, beetroot, rocket & walnut salad...Starter...7.5...Main...14 v
CHICKEN & CHORIZO SALAD
Warm salad of chicken breast, fried semi-cured chorizo & roast peppers with baby leaves, soft herbs & garlic croutons...15

Mains

WILD SEA BASS
Pan-fried fillet of wild bass with a warm pink grapefruit dressing, roast new potatoes, braised fennel, tender stem broccoli...24
DUCK BREAST
Pam-roasted breast of Barbary duck (served pink), Dauphinois potato, tenderstem broccoli, greengage jam, red wine jus...22
SALMON TAGLIATELLE
Poached Scottish salmon, watercress pesto, crème fraiche, cherry tomatoes & egg tagliatelle...16
BEEF & GUINNESS PIE
Slow braised shin of beef, chestnut mushroom & Guinness pie with shortcrust pastry top, grain mustard mash or skin-on fries, mixed greens...17
SATAY RAMEN
Peanut and miso ramen broth with noodles, shiitake mushrooms, bok choy, sugar snap peas, toasted peanuts & spring onions...13 ve ** Add marinated tofu...3 ** Add chicken breast...4
SIRLOIN STEAK
8oz aged Scotch Angus steak, skin-on fries, roast vine tomatoes, rocket & Parmesan, pepper sauce...26

Sides

Skin-on fries... 4/5
Sweet potato fries... 5/6.5
Dirty fries... 6.5

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

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

Garlic ciabatta... 4
Garlic ciabatta with cheese...5

Share Boards

ANTIPASTI

Today's charcuterie, burrata and 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

Pub Classics

ANGUS STEAK BURGER

Homemade 7oz ground beef patty in a toasted beer sourdough bun with Emmental cheese, tomato, lettuce, red onion, dill pickle, relish and skin-on 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 skin-on fries... 15 ve

FISH AND CHIPS

Beer-battered fresh haddock, skin-on fries, pea puree & tartare sauce... 17

SIMPLE STEAK & CHIPS

6oz aged Scotch angus rump steak, skin-on fries, tarragon & garlic butter...16

PULLED PORK BURGER

Pulled roast pork with barbecue sauce and celeriac & apple slaw in a sourdough bun with skin-on fries...14