

THE *Rising* SUN

Main Menu 16 Jan 25

Welcome to our latest menu iteration. We've got the same great kitchen team and we're still cooking fresh, local and seasonal. Thanks for your continuing patience during our busiest periods.

Coming soon | Light lunch menu | Winter midweek evening deals!
Thank you for your incredible support over the last year! | Happy 2025

Spicy margarita 10 Winter spritz 10 Amaretto & raspberry sour 8.5
Queen Olives 4 Warm ciabatta, olives, pickles & dip 6 Chorizo sausage, saffron & garlic aioli 6

Starters and Salads

Celeriac soup with toasted hazelnuts, warm bread & butter 8
Ham hock & cheddar croquettes, burnt apple ketchup 8.5
Crispy squid, Himalayan salt & Szechuan pepper, chilli jam Starter 9.5 | Share 18 gf
Rosary goat's cheese 'twice baked' souffle, pear, walnut, rocket, chives, truffle honey 9 v
Skagen toast | Crayfish, sour cream, dill, lemon & caviar on toasted brioche 10
Crispy chilli beef, ribbons of cucumber & carrot, cos, radicchio & spring onion, soy & honey dressing, coriander cress, sesame
Starter 9 | Main 17 | swap beef for tofu 7.5/14 pb gf
Freekeh Salad | Jeweled Middle Eastern salad of freekeh (green wheat), cranberries, pistachios, almonds, pomegranate seeds & molasses, soft fragrant herbs, baby leaves v Starter 6.5 | Main 13
Add | Barrel-aged feta 3.5 Tofu 3.5 Chicken 4 (all with Za'atar)
Baked Camembert to share with pistachio pesto, garlic ciabatta and chilli jam 17 v *Extra garlic ciabatta 4 (advisable when 3+ share)*

Mains

Whole Cornish Dover sole, crushed new potatoes, tenderstem broccoli, caper, lemon & parsley beurre noisette 30
Whole roast Hampshire partridge, goose fat roast potatoes, braised red cabbage, bread sauce, pan juices 25
Slow roast pork belly with crispy crackling, pork, sage and apricot bonbon, grain mustard mash, steamed greens, cider gravy 20
Handmade Milland pheasant, bacon & prune puff pastry pie, creamy mash, steamed greens 19
Spicy satay miso ramen broth with noodles, tofu, bok choy, sugar snap peas, spring onions, peanuts, coriander, lime 17 pb
Beer-battered fresh haddock & chips, marrowfat pea purée, tartare sauce, lemon salt 18
Moving Mountain vegan burger, beer sourdough bun, barbecue pulled mushrooms, miso vegan mayo, shredded cos, tomato pickle, chips 15 ve Add | Emmental cheese 2
Homemade ground beef burger, beer sourdough bun, mixed leaf, caramelized red onion, dill pickle, chips 15
Add | Neal's Yard Oglesfield cheese 2 Bacon jam 2 Crispy bacon 2
Steaks | *see below*
6oz Scotch rump, tarragon & garlic butter, watercress garnish 13
8oz Scotch ribeye, tarragon & garlic butter, watercress garnish 24
28oz Scotch rib of beef for two, garlic & tarragon butter, watercress 57.5 (by pre-order only /12 hours min notice)
Add | Chips 4/5 Dirty fries 7.5 Truffle & Parmesan fries 5/6.5 BBQ oyster mushrooms 4
Chimichurri sauce 2 Pepper sauce 2.5 Rocket & Parmesan salad 4.5 Tenderstem broccoli, chimichurri 5

Sandwiches (Lunch only)

6oz rump steak, pulled barbecue oyster mushrooms, baby watercress, truffle mayonnaise, toasted ciabatta, chips 17
Chicken breast, crispy bacon, lettuce, avocado & mayo ciabatta toastie, chips 11
Camembert, chilli jam & spinach ciabatta toastie, chips 11
Honey roast ham, Oglesfield cheese & onion relish ciabatta toastie, chips 11

Kids

Homemade beef burger, brioche bun, cheese, mixed leaf, tomato, chips 9
Today's pasta & Bolognese sauce with Parmesan | Little kids 8 | Big kids 12
Today's pasta and smooth seven vegetable sauce | Little kids 7 | Big kids 11 | pb, no added salt or sugar
Battered haddock, chips, peas 8.5
Crispy chicken fillet goujons, chips, beans | Little kids 8 | Big kids 12

Sides

Chips 4/5 House salad 4.5 Garlic ciabatta 4
Truffle & Parmesan chips 5/6.5 Rocket, tomato & Parmesan salad 4.5 Mozzarella garlic ciabatta 5
Dirty fries 7.5 Steamed greens 4.5 Tenderstem broccoli, chimichurri 5
Pulled BBQ oyster mushrooms 4 Ciabatta & olive oil/butter 2