

# THE *Rising* SUN

Valentines Menu    Fri 13<sup>th</sup> & Sat 14<sup>th</sup> Feb

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.

**Burger Wednesdays – two cheeseburgers for 20 (sides extra) | Light lunch menu Monday to Friday**

Glass of Bolney sparkling wine 10	Paloma 11	Riser Negroni 12	Spicy margarita 10
Queen olives 4	Warm ciabatta, olives, pickles & dip 6.5	Grilled chorizo with saffron aioli 6	

## *Starters and Salads*

Crispy squid, Himalayan salt & Szechuan pepper, chilli jam Starter 9.5 | Share 18 gf

Cauliflower pakora, tamarind raita, green chutney 9 v

Crispy ham hock terrine, celeriac remoulade, baby watercress 10

Skagen toast | brioche toast, Atlantic & tiger prawns, sour cream & mayo, red onion, dill, mustard, lemon, salmon roe 12

Bacon, maple & tarragon sausage meat Scotch egg, burnt apple ketchup 9

Crispy chilli chicken, ribbons of cucumber & carrot, cos, radicchio & spring onion, soy & honey dressing, coriander, sesame  
Starter 9.5 | Main 18 gf | swap chicken for tofu 8/15.5 pb gf

Salad of heritage beets, Slipcote organic Sussex ewes milk cheese, fennel, blood orange, pearl barley, hazelnuts & chervil 9 / 17

Baked Camembert to share with pistachio & rosemary pesto, garlic ciabatta and chilli jam 17 v

*Extra garlic ciabatta 4 (advisable when 3+ share)*

## *Mains*

Fish of the Day 25

Handmade beef shin, mushroom & red wine puff pastry pie, creamy mash or chips, steamed greens, beef gravy 22

Celeriac gnocchi, celeriac purée, spinach, brown butter, toasted hazelnuts, Parmesan & seed tuile 18 v

Lamb, squash, apricot & chickpea tagine, herb & preserved lemon couscous, harissa green beans, Greek yoghurt, toasted almonds 24

Wild venison haunch steak, root vegetable dauphinois, red cabbage puree, poached pear, juniper jus 28

Slow roast pork belly with crispy crackling, crushed new potatoes, steamed greens, cider gravy, burnt apple ketchup 20

Beer-battered fresh haddock & chips, marrowfat pea purée, tartare sauce, lemon salt 20

Moving Mountain vegan burger, beer sourdough bun, barbecue pulled mushrooms, miso vegan mayo, shredded cos, tomato  
pickle, chips 15 ve Add | Neal's Yard Oglesfield cheese 2 Vegan cheese 2

Homemade ground beef burger, beer sourdough bun, shredded cos, caramelized red onion, dill pickle, chips 16

Add | Neal's Yard Oglesfield cheese 2 Bacon jam 2 Crispy bacon 2

Steaks | *see below*

6oz Scotch rump, tarragon & garlic butter, watercress garnish 16

8oz Scotch ribeye, tarragon & garlic butter, watercress garnish 28

6oz Scotch fillet, tarragon & garlic butter, watercress garnish 32

Surf | Add two jumbo prawns 6

Add | Chips 4/5.5

Dirty fries 7.5

Truffle & Parmesan fries 5/6.5

BBQ oyster mushrooms 4

Chimichurri sauce 2

Pepper sauce 2.5

Rocket & Parmesan salad 5

Tenderstem broccoli, chimichurri 5

## *Toasted Sandwiches (Lunch only)*

6oz rump steak, pulled barbecue oyster mushrooms, baby watercress & truffle mayo ciabatta toastie, chips 20

Honey roast ham, Emmental cheese & onion relish ciabatta toastie, chips 12

Fried halloumi cheese, roast peppers, rocket & pistachio pesto ciabatta toastie, chips 11

Chicken breast, crispy streaky bacon, lettuce, tomato & mayo ciabatta toastie, chips 12

## *Kids*

Homemade beef burger, brioche bun, cheese, shredded cos, tomato, chips 9

Spaghetti & smooth seven vegetable sauce (pb) with Parmesan (v) | Little kids 7 | Big kids 12.5 | no added salt or sugar

Spaghetti & beef Bolognese sauce with Parmesan | Little kids 8.5 | Big kids 14

Battered fresh haddock, chips, peas 9.5

Crispy chicken fillet goujons, chips, beans | Little kids 8.5 | Big kids 14

## *Sides*

Chips 4/5.5

House salad 4.5

Garlic ciabatta 4

Truffle & Parmesan chips 5/6.5

Rocket, tomato & Parmesan salad 5

Mozzarella garlic ciabatta 5

Dirty fries 7.5

Steamed greens 4.5

Tenderstem broccoli, chimichurri 5

Pulled BBQ oyster mushrooms 4

Warm ciabatta & olive oil/butter 3

FOOD SERVED | Monday to Thursday 12pm - 2.30pm & 6pm - 9pm | Friday 12pm - 2.30pm & 5.30pm - 9pm | Saturday 12pm - 3pm & 5.30pm - 9pm | Sunday 12pm - 8pm

A discretionary service charge of 10% will be added to your bill | Some dishes may contain nuts | Specific allergen information available on request

V – Vegetarian    V\* – Vegetarian with small changes    pb – Plant based    pb\* – Plant based with small changes