

THE *Rising SUN*

Valentines Menu

Fri 13th & Sat 14th 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 Ogleshield 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 Ogleshield 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 Bolognaisse 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

Truffle & Parmesan chips 5/6.5

Dirty fries 7.5

Pulled BBQ oyster mushrooms 4

House salad 4.5

Rocket, tomato & Parmesan salad 5

Steamed greens 4.5

Warm ciabatta & olive oil/butter 3

Garlic ciabatta 4

Mozzarella garlic ciabatta 5

Tenderstem broccoli, chimichurri 5