

SAMPLE MAIN MENU

March 26

(Available Monday to Saturday)

Please do not pre-order off this menu

THE *Rising* SUN

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 & chips for 20 | Light lunch menu Monday to Friday 20 / 2 courses

Negroni 12 Spicy margarita 10

Queen olives 4 Warm ciabatta, olives, pickles & dip 6.5 Charred chorizo & saffron aioli 6

STARTERS & SALADS

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

Warm bacon, maple & mustard Scotch egg, burnt apple ketchup 9

Cauliflower pakora, tamarind raita, green chutney, roast peanuts 9 gf v

Miso-caramel pork spareribs, salted & pickled cucumber salad (Oi Muchim) 10

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

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, Rosary goat's cheese, fennel, blood orange, pearl barley, hazelnuts & chervil 9/17 v

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

Extra garlic ciabatta 4 (advisable when 3+ share)

MAINS

Pan roasted fresh cod loin, cassoulet of chorizo, butter beans, smoked paprika & tomato, wilted spinach, black olive crumb 30

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

Purple sprouting broccoli, garlic & chilli, mafalda corta pasta, preserved lemon ricotta, roast garlic & parsley pangrattato 17 v

Smoked haddock & cod Welsh rarebit fishcakes, wilted spinach, poached hen egg, tartare velouté 18

Hampshire lamb leg steak, potato dauphinoise, tenderstem broccoli, rosemary and redcurrant jus, wild garlic salsa verde 25

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

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, roasted red pepper chutney, rocket and pistachio & rosemary pesto ciabatta toastie, chips 11

Roast chicken breast, crispy smoked streaky bacon, cos 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