

THE *Rising* SUN

Main Menu as at June 26

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 (eve only) | Light lunch menu Monday to Friday 2 courses

Queen olives 4 Warm ciabatta, olives, pickles & dip 6.5 Painkiller 11 Frozen margarita 12
Korean pork bites 4 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, Traclements' piccalilli 9
New season Slade Farm asparagus, poached hen egg, crispy Serrano crumb, garlic butter, Parmesan shavings 11 v* gf
Fish tacos | Fried spiced cod cheeks, corn tacos, pickled red cabbage, avocado & lime puree, chipotle sour cream, coriander 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 creamy burrata cheese, garden pea, preserved lemon & mint tapenade, new season asparagus shavings, courgette, fresh mint, toasted almonds 16 v gf
Baked Camembert to share with pistachio & rosemary pesto, garlic ciabatta and chilli jam 17 v gf*
Extra garlic ciabatta 4 (advisable when 3+ share)

MAINS

Fillet of beef strips, black garlic, wild mushrooms & creme fraiche 'Stroganoff', pappardelle pasta, fried capers, Parmesan 26
Pan roasted whole plaice, thrice cooked chips, Slade Farm asparagus, lemon, caper & soft herb brown butter 30
Poached chicken breast & orzo, chestnut mushrooms, leeks & spring veggies, truffled creme fraiche, pea shoots 20
Slow roast pork belly with crispy crackling, creamy mashed potato, steamed greens, cider gravy, burnt apple ketchup 20
Ratatouille | Red pepper piperade, confit summer squash, aubergine, Roma tomato & yellow courgette, goat's cheese mousse, Parmesan tuile, pea shoots & herbs 18 v gf
Beer-battered fresh haddock & chips, marrowfat pea purée, tartare sauce, lemon salt 20 gf*
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 | 6oz Scotch rump, tarragon & garlic butter, watercress garnish 16 gf
8oz Scotch ribeye, tarragon & garlic butter, watercress garnish 28 gf
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
Rare roast beef sirloin, rocket & homemade horseradish ciabatta toastie, chips 12
Camembert, chilli jam & rocket ciabatta toastie, chips 11
Honey roast ham, Emmental cheese, onion relish 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 Bolognese 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