

THE *Rising* SUN

Sunday Lunch 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.

Offers: Burger Wednesday [2 for 20] | Light lunch menu Mon-Fri [2C+drinks 20]

Queen olives 4 Warm ciabatta, olives, pickles & dip 6.5 Bloody Mary 8/12 Negroni 12 Spicy margarita 10
Grilled chorizo with saffron aioli 6

STARTERS & SHARERS

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

Extra garlic ciabatta 4 (advisable when 3+ share) GF Ciabatta available too

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

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

Fish Tacos | Fried spiced cod cheeks, corn tacos, pickled red cabbage, avocado & lime puree, chipotle sour cream, coriander 12

Warm bacon, maple and grain mustard scotch egg, piccalilli 9

New season Slade Farm asparagus, poached hen egg, crispy serrano ham, Parmesan shavings 11 v*

ROASTS

Rare roast sirloin of beef (served rare; request well done), Yorkshire pudding 24

Slow roast rolled belly pork with crispy crackling, sausage meat, apricot & sage stuffing, Yorkshire pudding 22

Roast supreme of chicken, sausage meat, apricot & chestnut stuffing, Yorkshire pudding 20

Sweet potato, mushroom & lentil wellington, Yorkshire pudding, mushroom & miso red wine gravy 20 v/pb*

All roasts served with roast potatoes, cauliflower, broccoli & leek cheese gratin, butternut squash puree, mixed greens, chantenay carrots and proper gravy (please request more if required). Guests with gluten intolerances can enjoy most of our roasts; only the gratin and wellington are off limits. Alas, our GF Yorkshire puddings aren't homemade.

CLASSICS & SALADS

Steak & chips | 8oz Scotch rump steak, garlic & tarragon butter, chips, baby watercress 25

Steak ciabatta sandwich | 6oz Scotch rump steak, pulled barbecue oyster mushrooms, baby watercress, truffle mayo, chips 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, onion relish, pickle, chips 16

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

Salad of rare roast beef sirloin, rocket leaves, crispy pieces of today's roasties, sun-blush tomatoes, Parmesan cheese, homemade horseradish 20

Salad of creamy burrata cheese, garden pea, preserved lemon & mint tapenade, new season asparagus shavings, courgette, fresh mint, toasted almonds 16 v

KIDS

Any roast with all the trimmings 14

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

Spaghetti & smooth seven vegetable sauce (pb) w. 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

Truffle & Parmesan chips 5/6.5

Dirty fries 7.5

Pulled BBQ oyster mushrooms 4

Extra gratin for two 6.5

House salad 4.5

Rocket, tomato & Parmesan salad 5

Tenderstem broccoli, chimichurri 5

Warm ciabatta & olive oil/butter 3

Garlic ciabatta 4

Mozzarella garlic ciabatta 5

Steamed greens 4.5

Extra Yorkie 2