

THE *Rising* SUN

Main Menu as at Sept 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 20 / 2 courses

Pisco sour 12 Frozen Margarita 12
Queen olives 4 Warm ciabatta, olives, pickles & dip 6.5 Charred chorizo & saffron aioli 6

Starters and Salads

Crispy squid, Himalayan salt & Szechuan pepper, chilli jam gf Starter 9.5 | Share 18
Welsh rarebit on sourdough toast with devilled wild mushrooms, roast garlic and parsley 11
Prawn taco | Chipotle prawns, flour tacos, avocado & lime puree, chipotle sour cream, pico de gallo 11
Lamb keftas, dill & garlic yoghurt, parsley, red onion & pomegranate 11
Crispy chilli chicken, ribbons of cucumber & carrot, cos, radicchio & spring onion, soy & honey vin, coriander, sesame Starter 9.5 gf | Main 18 gf | Swap chicken for tofu 8/15.5 pb gf
Burrata salad | Smoked burrata, roast butternut squash, rocket, pomegranate, pistachio, maple & pecan vin 16
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

Pan-roasted fillet of wild halibut, pommes puree, braised leek, lobster bisque, crispy leeks 35
Porcini mushroom, black truffle & garlic butter chicken Kyiv, crispy smashed potatoes, Tender stem broccoli, black garlic sour cream, spring onions, flat leaf parsley 22
Fish pie | Creamy mix of smoked haddock, cod, salmon, prawns & leeks, gratinated mash potato top, tender stem broccoli 22
Wild venison saddle chop, glazed celeriac & pear, fondant potato, toasted hazelnuts, crispy sage, blackberry & red wine jus 32
Slow roast pork belly with crispy crackling, crushed new potatoes, steamed greens, cider gravy, burnt apple ketchup 20
Miso ramen | Miso and dried mushroom broth, ramen noodles, shiitake mushrooms, bok choy, nori, spring onions, sesame seeds, chilli oil 17 Add | Crispy tofu 4
Beer-battered fresh haddock & chips, garden peas or a salad garnish, tartare sauce, seaweed 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 sirloin, tarragon & garlic butter, watercress garnish 26 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 5.5

Toasted Sandwiches (lunch only)

6oz Scotch rump steak, pulled barbecue oyster mushrooms, baby watercress & truffle mayo ciabatta toastie, chips 20
Honey roast ham, Emmental cheese & onion relish ciabatta toastie 12
Fried halloumi, rocket & chilli jam ciabatta toastie, chips 11 v
Roast 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 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 45.5	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 5.5
BBQ oyster mushrooms 4		