

The Rising Sun

Daily Menu

Kir Royale - £9.95
Mulled wine - £5.95

Wine of the week - Balfour Chardonnay -
Kent 125ml, £6

To start

Roasted tomato & basil soup, *warm ciabatta (v, gfa)* £7.95
Garlic roasted camembert, *warm focaccia, caramelized onion chutney (gfa, v)* £17.95
Prawn Cocktail, *marie rose sauce, toasted bloomer* £8.95

Small plates – choose any 3 for £19.95

Marinated green olives (gf, vg) £5
Pork & caramelized onion sausage roll with *piccalilli* £6.95
Beef Chilli Tortillas, *melted cheese, guacamole* £8.95
Warm focaccia & ciabatta with *olive oil & balsamic (vg)* £6.50
Halloumi fries, chili jam (v, gf) £7.95
Buffalo wings, blue cheese mayo (gf) £7.95
Garlic & chili king prawns, warm ciabatta (gfa) £7.95
Crispy pork belly bites, hot honey (gf) £8.95
Crispy shredded venison, hot honey glaze (gf) £8.95
Crispy squid, sriracha mayo £7.95
Wild mushroom arancini, truffle mayo (vg) £6.95

Mains

Crispy pheasant burger, *cranberry mayo, cheese, salad & fries* £17.95
Double steak burger, *American cheese, brioche bun, burger sauce, cider onions & fries (gfa)* £18.95
10oz sirloin steak, *roasted tomato, garlic mushroom, chunky chips with peppercorn sauce* £30
Fish & Chips, *beer battered Cornish haddock, Koffmans chips, garden peas (gf)* £17.95
Pan fried fillet of hake, *soy dressed noodles stir fried with oriental vegetables, grilled lime* £18.95
Slow cooked Venison ragu, *creamed polenta, grated parmesan cheese, roast vine tomatoes* £21.95
Moving mountains burger, *vegan smoked applewood cheese, herb mayo, salad & fries (vg)* £16.95
Chargrilled pork ribeye, *steamed rice, mushroom stroganoff sauce, tenderstem* £17.95

Daily Specials

7oz Fillet steak, *Hasselback potatoes, cauliflower puree, chargrilled asparagus, glazed shallots & jus* £35
Trio of local pork sausages, *buttered mash, onion gravy & seasonal greens (gf)* £17.95

Sides

Koffman's fries/Koffmans chunky chips (gf) £5
Parmesan fries, truffle mayo (gf) £7
Cheesy garlic flat bread (v) £6
Beef chili & melted cheese dirty fries (gf) £7
Cauliflower cheese gratin (gf) £5
Garlic flat bread (v) £4
Grilled tenderstem garlic butter (gf) £5
Pickled onion rings (gf) £4
Truffle mac & cheese (v) £5

(VG) = Plant based, (vga) = Plant based alternative
(gf) = Gluten-free, (gfa) = Gluten free alternative

Sandwiches 12-5pm

Turkey, bacon & brie ciabatta, gem lettuce, cranberry mayo & fries £10.95
Chicken Caesar ciabatta, crispy chicken, Caesar dressing, parmesan, bacon & fries £10.95
Roasted pepper, pesto & melted mozzarella focaccia & fries (vga, gfa) £10.95
Welsh rarebit, halls bloomer, tomato salad & fries (gfa) £10.95
Creamy wild mushrooms on toast, spinach, toasted ciabatta, pickled red onion & fries (v, gfa) £11.95
Chargrilled steak ciabatta, mustard mayo & fries (gfa) £14.95
Crispy fish finger sandwich, on bloomer, tartar sauce, gem lettuce & fries £11.95

Desserts

Peach melba cheesecake, peach & raspberry sorbet (v) £8.95
Warm cookie dough, vanilla ice cream, miso caramel (gf) £9.95
Terry's chocolate orange sundae, Cointreau and chocolate ice cream, Chantilly cream, chocolate orange, (v) £10.95
Sticky toffee pudding, toffee sauce, salted caramel ice cream (v, gf) £8.95
Bread & butter pudding, brown butter glaze, clotted cream, apricot compote (v) £8.95
Apple & Winter berry crumble, vanilla ice cream or custard (gf, vga) £8.95
Affogato, double espresso, vanilla ice cream (v, gf) £6.50
(add a shot of baileys or amaretto + £3)

English Cheese board - £12.95

Bath blue, Cotswold brie & Westcombe cheddar, grapes, chutney & celery with cheese biscuits (v)

Selection of Lacock Dairy ice cream

Vanilla, Honeycomb, Belgian chocolate, Wild strawberry, Cherry ripple, salted caramel
Raspberry or Mango sorbet, Strawberry & mint, Cointreau
£2.50 per scoop

Dessert Wines - 50ml glass

Muscat, De Beaumes- De Venise £4.95

Sauternes, Chateau Briat £6.95

Coffees

Selection of Tea - £3.50	Americano - £4
Cappuccino - £4.50	Flat White - £4.50
Latte - £4.50	Espresso - £2.50
Double Espresso - £4	Hot Chocolate - £4
Irish coffee - £8.95	Luxury hot chocolate - £6

A discretionary service charge of 10% will be applied to tables of 6 or more.

Allergies - While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, in our kitchen or with our suppliers, whilst we all take steps to minimise the risk of cross contamination it cannot be completely ruled out, please speak to a member of the team to discuss any allergies. Please note dishes prepared separately for allergies may take a little longer to come out due to the extra steps and care taken to prepare them.