

The Rising Sun

Daily Menu

Cocktail of the week-
French Martini- £10.95

Wine of the week-
Hungarian Tokaji, Dry White Wine 125ml glass,
£5

To start or share

Marinated green olives, (gf, vg) £6

Garlic & herb baked camembert, warm focaccia, caramelized onion chutney (gfa, v) £17.95

Mezze sharing board, houmous, focaccia, halloumi, olives, tzatziki, falafel, balsamic onions, crudités (v) £17.95

Small plates – choose any 3 for £19.95

English asparagus, wild garlic hollandaise £7.95

Halloumi fries, chili jam (v, gf) £7.95

Buffalo Chicken wings, blue cheese dip (gf) £7.95

Crispy Lamb, Hot Honey (gf) £6.50

Venison, blue cheese & jalapeno Croquets £7.95

Crispy pork belly bites, hot honey (gf) £8.95

Cowboy butter prawns, crostini (gfa) £7.95

Crispy squid, saffron aioli £7.95

Wild garlic arancini, Tomato sauce (gf, vg) £7.50

Whipped feta, watermelon, balsamic, seeds, crostini (v) £7.50

Mains

Crab & king prawn linguini, chili, lime & parsley dressing £21.95

Teriyaki salmon poke bowl, steamed rice, Asian style salad, kimchi, edamame beans, fried egg (gf) £21.95

Pea & mint Ravioli, wild garlic & pea pesto, balsamic (vg) £16.95

Tomato & goats cheese linguini, rich tomato sauce, olives, torched goats cheese (v) £17.95

Double chargrilled steak burger, American cheese, seeded bun, burger sauce, salad, cider onions & fries (gfa) £18.95

Duo of smoked haddock & salmon fishcakes, tartar sauce, tomato salad (gf) £17.95

Fish & Chips, battered Cornish haddock, Koffman's chips, garden peas & tartare sauce (gf) £17.95

100z chargrilled Sirloin, garlic portobello mushroom, vine tomato, chunky chips, peppercorn or bearnaise sauce (gf) £30

Trio of Wiltshire pork sausages, buttered mash, seasonal greens, onion gravy £16.95

Crispy buttermilk chicken burger, kimchi, fries & gochujang mayo (gfa) £17.95

Daily Specials

Chicken Caesar salad, shredded gem lettuce, anchovies, chicken breast, Caesar dressing & croutons £17.95

Pan roasted fillet of Dorset venison, dauphinoise potatoes, roast piccolo parsnips, venison jus £25.95

Grilled bacon steak, fried eggs, vine tomatoes, pineapple, chunky chips (gf) £18.95

Sides

Koffman's fries (gf) £5

Koffmans chunky chips (gf) £5

Parmesan fries, truffle mayo (gf) £7

Cheesy garlic flatbread (v) £6

Dauphinoise potatoes (gf) £5

Maple roasted parsnips (v) £5

Chargrilled English asparagus, miso butter (gf) £7.50

Cesar dressed Lettuce wedge (v, gf) £4

Pickled battered onion rings (gf) £4

Truffle mac & cheese (v) £5.95

(VG) = Plant based, (vga) = Plant based alternative

(gf) = Gluten-free, (gfa) = Gluten free alternative

Lighter lunches 12-5pm

- Duo of local pork sausages, buttered mash, seasonal greens & onion gravy** £13.95
Bacon, Brie & cranberry ciabatta, Cotswold brie, crispy bacon & fries £10.95
Chicken Caesar Flat bread, Caesar dressing, fresh parmesan, anchovies, crispy chicken, gem lettuce £12.95
Mezze flatbread, houmous, falafel, olives, tzatziki & pomegranate molasses (v) £10.95
Goats cheese & red onion marmalade flatbread, rocket & tomato salad £12.95
Creamy garlic wild new forest mushroom flatbread, caramelized red onions, balsamic £12.95
Venison fillet ciabatta caramelized onions & fries (gfa) £16.95
Crispy fish finger sandwich, halls bloomer, tartar sauce, gem lettuce & fries £11.95

Desserts

- Cadburys crème egg sundae, vanilla & chocolate ice cream, chocolate sauce, Chantilly cream** £11.95
Sticky toffee pudding, toffee sauce, salted caramel ice cream (v, gf) £8.95
Apple & berry crumble, vanilla ice cream or custard (gf, vga) £8.95
Paddington's marmalade bread & butter pudding, brown bread & marmalade, clotted cream £8.95
Affogato, double espresso, vanilla ice cream (v, gf) £6.50
(add a dash 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

- Ice cream- Vanilla, Belgian chocolate, Wild strawberry or Salted caramel
Sorbets- Raspberry, Mango or Strawberry & mint
£2.50 per scoop

Dessert Wines – 50ml glass

- Muscat, De Beaumes- De Venise** £4.95
Sauternes, Chateau Briatte £6.95

Dessert cocktails

- Passionfruit martini, passoa, vanilla vodka, pineapple juice, sugar syrup** £10.95
Espresso martini, coffee liquor, vanilla vodka, espresso, sugar syrup £10.95
French martini, crème de mure, vodka, pineapple juice £10.95
Cherry dark and stormy, cherry kraken, ginger beer, lime juice £9.50

Coffees

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| 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 complete 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.

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