

The Rising Sun

Sunday Menu

Cocktail of the week-
Pimms & Lemonade - £9.50

Wine of the week-
Viognier – France – 125ml £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, grilled halloumi, olives, tzatziki, arancini, balsamic onions, crudités (v) £17.95

Small plates – choose any 3 for £10.95

English asparagus, wild garlic hollandaise £7.95

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

Venison, jalapenos & blue cheese croquettes (gf) £7.95

Hummus, grilled flatbread £6.50

Crispy Beef, hot honey (gf) £7.95

Buffalo chicken tenders, blue cheese dip (gf) £7.95

Cowboy butter prawns, crostini (gfq) £7.95

Crispy squid, saffron aioli £7.95

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

Whipped feta, local honey, seeds, crostini (v) £7.50

Mains

All roasts served with roast potatoes, glazed parsnips, seasonal greens, red wine gravy and Yorkshire pudding (gfa).

Roast topside of beef, served pink (gfa) £24.95

Roast chicken supreme, pigs in blanket, (gfa) £22.95

Roast leg of local lamb, served pink (gfa) £25.95

Crispy roast rolled pork belly, pig in blanket (gfa) £23.95

Duo roast – roast rump of beef & belly pork, pig in blanket (gfa) £26.95

Trio roast – roast rump of beef, pork belly, chicken supreme (gfa) £29.95

Lentil, butternut squash & beetroot wellington, redcurrant gravy (vg) £17.95

Double cheeseburger, seeded bun, salad, burger sauce, cider onions & chunky chips (gfa) £17.95

Crispy beef salad, oriental leaves, hot honey dressing, lotus root crisps, cashews £18.95

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

Salmon poke bowl, steamed rice, pickled cabbage, kimchi, edamame beans, fried egg (gf) £21.95

Pan roasted fillet of Dorset venison, dauphinoise potatoes, roast heritage carrots, venison jus £25.95

Sides

Cauliflower cheese (gf) £5

Koffman's chunky chips (gf) £4.95

Parmesan fries, truffle mayo (gf) £6.95

Cesar lettuce wedge £5.95

Apple & sage stuffing (gf) £5

Koffmans fries (gf) £4.95

Garlic ciabatta (v) £4.50

Confit garlic ciabatta, mozzarella (v) £5.50

Battered pickled onion rings (vg, gf) £4.95

Pigs in blankets (gf) £6.50

Wild garlic mac & cheese (gf) £5.95

Dauphinoise potatoes (gf) £4.95

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

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

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

Crumble of the day, *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, Salted caramel, or mint chocolate chip

Sorbets- Raspberry, Mango or Strawberry & mint

£2.50 per scoop

Coffees

Selection of Tea - £3.50

Cappuccino- £4.50

Latte- £4.50

Double Espresso- £4

Americano- £4

Flat White- £4.50

Hot Chocolate- £4

Irish coffee - £8.95

Children's menu

Starters

Garlic flatbread £4.50

Garlic flatbread with mozzarella £5.50

BBQ chicken tenders (gf) £5.95

Halloumi fries, *tomato dip* (gf) £5.95

Mains

Roast beef, with all the trimmings (gfa) £11.95

Roast chicken with all the trimmings (gfa) £10.95

Tomato & Mozzarella pizza flatbread & peas £8.95

Chicken goujons, chips & peas (gf) £8.95

Mac & Cheese, garlic bread £9.95

Cheeseburger, fries & peas (gfa) £8.95

Sausage & Mash, & peas £8.95

Desserts

Mini Kids Sundae of the day, (gf) £4.95

Mini Kids Sticky toffee pudding (gf) £4.95

Scoop of Lacock Dairy ice cream £2.50

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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