

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, flat bread, halloumi, olives, tzatziki, falafel, pickled red cabbage, crudités (v) £17.95

Small plates – choose any 3 for £19.95

English asparagus, wild garlic hollandaise (gf) £7.50

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

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

Venison, mustard & parmesan croquettes (gf) £7.95

Crispy beef, hot honey (gf) £7.50

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

Gambas pil-pil prawns, crostini (gfa) £7.95

Wild garlic hummus, warm flatbread (vg) £6.50

Cornish crab arancini, lemon mayo (gf, vg) £7.50

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

Mains

Pub Classic & from the grill

The Riser burger, 4 stacked beef patties, cheese, bacon, caramelized onions, salad, dirty fries & onion rings £26.95

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

10oz Sirloin steak, portobello mushroom, vine tomato, chunky chips, peppercorn or wild garlic hollandaise (gf) £30

Fish & Chips, deep fried Cornish haddock, Koffman's chunky chips, garden peas, tartare sauce (gf) £19.95

Chargrilled Chimichurri rump steak, Koffman's fries, tomato & rocket salad (gf) £24.95

Crispy katsu chicken burger, kimchi, katsu sauce, fries (gfa) £17.95

Seasonal & specials

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

Wild mushroom tortellini, mushroom & spinach velouté, crispy shallots (vg) £18.95

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

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

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

Seared venison fillet, crispy gnocchi, charred red onion, purple sprouting broccoli, bath blue cheese & balsamic £23.95

Sides

Koffman's fries (gf) £5

Koffmans chunky chips (gf) £5

Parmesan fries, truffle mayo (gf) £7

Cheesy garlic flatbread (v) £6

Crispy garlic butter new potatoes (gf) £5

Chargrilled English asparagus, garlic butter (gf) £7.50

Cesar dressed Lettuce wedge (v, gf) £5

Truffle mac & cheese (v) £6.50

Pickled battered onion rings (gf) £4

Applewood cheese & Bacon croquettes (gf) £6.50

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

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

Lighter lunches 12-5pm

Mezze flatbread, *Tzatziki, olives, hummus, falafels & rocket* £12.95

Crispy beef salad, *oriental leaves, bok choy, peppers & red onion, hot honey, lotus root & cashews (gf)* £18.95

Chicken Caesar salad, *shredded gem lettuce, anchovies, chicken breast, Caesar dressing & croutons (gfa)* £17.95

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

Chimichurri rump steak ciabatta *caramelized onions, mustard mayo, rocket & fries (gfa)* £16.95

Chargrilled piri piri venison kebab flatbread, *tzakiki, pickled red cabbage* £14.95

Isle of wight tomato & buffalo mozzarella flatbread, *pesto & balsamic* £13.95

Fish finger sandwich, *crispy fish fingers, tartar sauce, gem lettuce on bloomer & fries* £11.95

Desserts

Caramel freddo sundae, *vanilla & chocolate ice cream, salted caramel sauce, Chantilly cream* £11.95

Sticky toffee pudding, *toffee sauce, salted caramel ice cream (v, gf)* £8.95

White chocolate blondie, *cherry ripple ice-cream & raspberry coulis (gf)* £8.95

Lemon tart, *raspberry coulis, lemon sorbet (gf)* £8.95

Vanilla Poached Rhubarb Fool, *Chantilly vegan cream, crumble topping (vg)* £7.95

Affogato, *double espresso, vanilla ice cream (v, gf)* £6.50

(add a dash of baileys or amaretto + £3)

Local 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, Cherry ripple or Salted caramel

Sorbets- Raspberry, Mango or Lemon

£2.50 per scoop

Dessert Wines – 50ml glass

Muscat, De Beaumes- De Venise £4.95

Sauternes, Chateau Briatte £6.95

Coffees

Selection of Tea - £3.50

Cappuccino - £4.50

Latte - £4.50

Irish Coffee- £8.95

Americano - £4

Flat White - £4.50

Espresso - £2.50

Hot Chocolate - £4

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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