

The Rising Sun

Daily Menu

Cocktail of the week-
Passionfruit mojito, Bacardi,
passionfruit puree, lime, sugar, mint, soda
£10.95

Wine of the week-
Balfour Leslie's Gold, Sparking wine- Kent
125ml glass, £9

To start or share

Marinated mixed olives, (gf, vg) £6

Garlic & herb baked camembert, warm focaccia, caramelized onion chutney (gfa, v) £12.95

Fisherman's sharing platter, potted mackerel, crab mayo, smoked salmon, garlic butter king prawns, focaccia & pickles
(gfa) £24.95

Small plates – choose any 3 for £19.95

Wild mushroom, feta & spinach arancini (vg) £7.95

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

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

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

Crispy venison, hot honey (gf) £8.95

Venison, blue cheese & jalapeno bon bons (gf) £8.95

Cajun butter king prawns, crostini (gfa) £7.95

Frickles with garlic aioli £6.95

Crispy squid, lemon & pepper mayo £7.50

Teriyaki corn wings (vg) £6.95

Mains

Pub Classic & from the grill

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

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

Steak & ale short crust pie, buttered mash, seasonal greens, red wine gravy (gf) £21.95

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

12 oz dry aged Ribeye steak, vine tomatoes, portobello mushrooms, Koffman's chips & blue cheese or
peppercorn sauce (gf) £35

Seasonal & specials

Fillet of beef wellington, port jus, baby vegetables, confit new potatoes £40

Crab & king prawn linguini, chili & tomato sauce £21.95

Wild mushroom tortellini, mushroom & spinach velouté, pea shoots & balsamic (vg) £18.95

Duo of smoked haddock & salmon fishcakes, tartar sauce, Isle of Wight tomatoes £17.95

Pan fried supreme of hake, caper butter, new potatoes & grilled English asparagus (gf) £23.95

Venison haunch steak, crispy gnocchi, pickled red onions, tenderstem, bath blue cheese & balsamic £26.95

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

Katsu curry, sticky jasmine rice, steamed tenderstem, choose from crispy cauliflower £19.95 (vg, gf)
or Panko chicken £21.95 (gf)

Sides

Koffman's fries (gf) £5

Koffmans chunky chips (gf) £5

Parmesan fries, truffle mayo (gf) £7

Cheesy garlic flatbread (v) £6

Ceasar dressed lettuce wedge (v, gf) £5

Beef shin mac & cheese (v) £7.50

Pickled battered onion rings (gf) £4

Crushed new potato's, parmesan & garlic aioli £7

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

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

Lighter lunches 12-5pm

Smoked salmon open sandwich, *tzatziki, pickled cucumber & fries* £12.95

Chicken BLT, *bacon, lettuce, tomato, ciabatta & fries* £12.95

Chicken Caesar Flat bread, *Caesar dressing, fresh parmesan, anchovies, gem lettuce* £12.95

Chimichurri Bavette steak ciabatta *caramelized onions, mustard mayo, rocket & fries (gfa)* £14.95

Tomato and buffalo mozzarella focaccia, *rocket & balsamic* £12.95

Cheese ploughman's - *blue cheese, strong cheddar, pickles, halls bloomer, red onion chutney, piccalilli & pickled egg*
£14.95

Desserts

Warm giant cinnamon bun, *custard or vanilla ice cream* £8.95

English Strawberry shortbread sundae, *strawberries, fresh mint, vanilla & strawberry ice cream (gf)* £11.95

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

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

English Strawberry Fool, *Chantilly vegan cream, crumble topping (vg)* £7.95

Tia Maria Crème brûlée, *clotted cream shortbread* £8.95

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- *Madagascan Vanilla, Belgian chocolate, Wild strawberry or Salted caramel*

Sorbets- *Raspberry or Mango*

£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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