

Lunch & Dinner Menu

Starters:

Chef's Homemade Soup of the day	£8.60
Served with a bread roll and butter	
Chef's Homemade Pate of the day	£8.60
Served on toasted bread with chutney	
Prawn & Crayfish Cocktail	£9.00
On a bed of salad with Marie Rose Sauce and bread and butter	
Pan Fried King Prawns in Garlic & Sweet Chili	£10.00
On rustic bread with mixed leaves	
Deep Fried Brie Wedges	£9.00
With baby leaves and cranberry sauce	

Baguettes:

(Tuesday to Saturday Lunch Time)

Warm Chicken and Bacon	£11.00
Chicken breast, iceberg lettuce and a ranch dressing	
Cheddar Cheese & Branson Pickle	£10.00
Tuna Crunch	£10.50
With red onion, cucumber, peppers & mayo	
Vegan Chicken Tikka	£9.50
Breaded vegan chicken tender strips with vegan mayo and lettuce	
Bacon, Brie and Cranberry	£10.50
Crispy bacon with melted French Brie and cranberry sauce	
Hot Sausage & Onion	£11.50
Pork & Leek sausage with fried red onion	

Salad:

Chicken or Halloumi Caesar Salad	£16.80
With croutons and bacon strips on a bed of cos lettuce with Cesar dressing and Parmesan	
(Chicken & Halloumi together)	£19.00

Burgers:

The Rising Sun 6oz Wagyu Burger	£17.50
In a toasted brioche bun with mature cheddar, pickled gherkin, lettuce, tomato, red onion with Dijon mustard mayo (add bacon £0.50p)	
Southern Fried Chicken Burger	£16.00
breaded seasoned chicken in a floured burger bap with lettuce, tomato, red onion, and mayonnaise (add cheese or bacon £0.50 pence per item)	
Halloumi & Roasted Red Pepper Burger	£16.00
Grilled halloumi and roasted red pepper in a brioche bun with melted mature cheddar cheese, lettuce, red onion, tomato, sriracha mayo	

From The Sea:

McMullen's AK Beer Battered Haddock Fillet	£18.00
'Day Boat Caught' battered haddock fillet with traditional chips, tartare sauce, garden or mushy peas	
Deep Fried Wholetail Scampi	£15.50
With traditional chips, tartare sauce, garden or mushy peas	



Pub Classics:

Chef's Homemade Pie of the Day	£17.00
With a choice of mash, traditional chips or herby diced potatoes and seasonal veg	
Hunter's Chicken	£17.00
Roasted chicken breast with bacon, mature cheddar and bbq sauce, served with a side salad, traditional chips and homemade coleslaw	
Spinach & Ricotta Cannelloni	£16.50
With a side salad and garlic bread	
Hand carved Ham, Egg & Chips	£15.50
Served with traditional chips, two free range eggs, homemade coleslaw and a side salad	
Sausage and Mash	£16.50
Trio of Pork & Leek sausages with with creamy mashed potato, chef's homemade onion gravy, and seasonal vegetables	
Traditional Steak & Kidney Pud	£16.50
Tender steak and kidney, enveloped in a rich gravy encased in a light suet pastry shell and served with herby diced potatoes, and seasonal vegetables	
Homemade Cottage Pie	£17.00
Traditionally cooked beef mince in a rich gravy topped with mash potato with cheddar cheese and seasonal veg	

From the Chargrill:



(Tuesday to Saturday From 6pm Onwards)

10oz 28 Day Aged Sirloin Steak	£27.50
With traditional chips, mushrooms, garden peas, grilled tomato and homemade coleslaw (add: Diane, Peppercorn or Blue Cheese Sauce for £2.00)	
Marinated Lamb Rump Steak	£18.00
British lamb rump steak with a mint infused gravy, mashed potatoe and seasonal veg	

Sides:

Chips / Skinny Fries	£4.00
Add cheese: £1.50	
Garlic Bread	£3.50
Add cheese: £1.50	
Onion Rings	£3.50
Side Salad / Side of Veg / Jacket Potato	£5.00

Desserts:

Chef's Crumble of Day	£8.70
Homemade crumble served with a choice of cream, custard or ice cream	
Waffles & Ice Cream	£8.70
Freshly toasted sweet waffle with ice cream, topped with your choice of sauce	
Hot Chocolate Orange Cake	£8.70
Orange sponge cake smothered with chocolate and served with cream or ice cream	
Sticky Toffee Pudding (GF)	£8.70
Sponge cake smothered in toffee sauce and served with cream, ice cream or custard	
Ice Cream	£6.50
Vanilla, chocolate or strawberry ice cream with toffee, chocolate or strawberry sauce	
Cheeseboard	£12.50
Selection of cheeses with crackers, garnish and chutney	
Cheesecake of the Day	£9.00
Served with cream or ice cream	
Lemon Sorbet (GF)	£8.70
Fresh lemon citrus dessert	