



# SUNDAY LUNCH MENU

## STARTERS

**Soup (V)** served with warm crusty bread

**Whitebait** on a bed of salad and homemade tartare sauce

**Duck Liver and Pork Pâté with Orange & Cognac Liqueur** warm bread and apple and cranberry sauce

**Hot & Spicy Chicken Wings** with a bed of salad and blue cheese dressing

**Garlic Mushrooms (V)** on a bed of salad with aioli dip

## ROASTS

All served with roast potatoes, gravy, Yorkshire pudding, stuffing and mixed vegetables

**Roast Beef, Roasted Chicken Breast, Roast Lamb or Vegetarian Special (V, N)**

Main only roast 13.95

2 course Sunday roast 15.95

## CHILDRENS ROAST 8.95

All served with roast potatoes, gravy, Yorkshire pudding, stuffing, mixed vegetables, and a scoop of ice cream

**Roast Beef, Roast Chicken Breast or Roast Lamb**

## MAINS

**Gammon Steak 12.50**

Served with two eggs, pineapple, garden peas & house fries

**The Rising Sun Burger 13.95**

Handmade 8oz burger seasoned with citrus butter, topped with smoked bacon, matured cheddar cheese, in a grilled Brioche bun served with homemade slaw, onion ring & house fries

**Breaded Chicken Burger 12.50**

Breaded fried Chicken breast fillet in a grilled Brioche bun topped with smoked bacon, lettuce, tomato, pickle, homemade slaw, onion ring & house fries

**Vegetarian Burger (V) 11.95**

In a grilled brioche bun topped with lettuce, tomato, pickle, homemade slaw, burger relish, onion ring & house fries

**Breaded whole tail Scampi 11.95**

Served with garden peas & house fries

**Okra and Chick pea Tagine (V) 12.95**

Served with warm tortilla wrap, salad and mint yogurt dip

## DESSERTS 6.50

Sticky toffee pudding served with custard, cream or ice cream

Cheesecake (GF) cream or ice cream

Chocolate and Almond Brownies (GF, N) cream or ice cream

Banana Bread with caramel sauce served with ice cream

GF – Gluten Free, V – Vegetarian, DF – Dairy Free, VE – Vegan, N – Contains Nuts

Nuts are used in our kitchen – please speak to our staff for any allergy concerns

A 12% charge will be added to parties of 6, all gratuities go to the staff



## **ITALIAN STONE BAKED PIZZA**

### **12" RUSTIC CLASSIC (v) 9.00**

*Rustic combination of tangy tomato sauce and creamy Fior di Latte mozzarella.*

### **12" SIMPLY SALAMI 11.50**

*Delicious cured Italian Napoli salami with tangy tomato sauce and Fior di Latte mozzarella.*

### **12" NICE & SPICY 12.00**

*Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with tomato sauce, Fior di Latte mozzarella, sweet peppadew peppers, fiery salami and chilli peppers.*

### **12" GONE TRUFLIN' 11.50**

*Decadent mushroom and black truffle paste, smoky speck ham, mushrooms, Fior di Latte mozzarella.*

### **12" ROCK THE PARMA 12.00**

*Tangy tomato sauce, Fior di Latte mozzarella, wild rocket, Parmigiano Reggiano and 18 month dry cured Parma ham, topped with a dash of balsamic glaze.*

### **12" THE GARDEN CLUB (v) 11.50**

*A vegetarian celebration with tangy tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket.*

### **12" THE WORKS 12.50**

*Tangy tomato sauce, Fior di Latte mozzarella smoky speck ham, Italian Napoli salami and fennel and pepper sausage.*

### **12" CHICKEN & PESTO 13.50**

*A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, chicken breast, capers, courgettes and pine nuts.*



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