



Sharers

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 17.95

Greek mezze platter: feta, sun-blazed tomatoes, hummus, taramasalata, tzatziki, baba ganoush, olive tapenade & flatbread 14.50

Charcuterie for two chorizo, salami, Parma ham, pickles, marinated olives & grilled breads 20.50

Starters

Fuller's London Porter hot smoked salmon & prawn cocktail with Bloody Mary sauce and sourdough 11.50

Chicken liver pâté served with crispy chicken skin, apple & cider chutney and toasted brioche 8.95

Cured beef carpaccio with cucumber salsa, Dorset Blue Vinny, pickled radish & rocket 8.50

Burrata with marinated tomatoes and sourdough bruschetta (v) 12.00

Avocado & red chilli salsa bruschetta topped with spring onion (pb) (v) 7.95

Mains

Steak & ale pie served with seasonal vegetables, mashed potato and red wine gravy 17.50

Beer battered haddock & chips with crushed minted peas, tartare sauce, lemon 18.50

Add on chip shop curry sauce (v) 2.50

Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips 17.50

Add on

Streaky bacon 2.50

Pork & fennel ragu ravioli, tomato, sage & caper sauce, pancetta, bronze fennel 18.50

Norfolk chicken schnitzel with Caesar salad, anchovies and Parmesan 16.95

Add on

Grilled halloumi (v) (v) 3.00 • Burrata (v) 9.00 • Add on Fuller's London Porter smoked salmon 4.50

Plant based curry pie, blended olive oil mash potato, cavolo nero, red wine gravy (pb) (v) 17.50

Sunday Roasts

Roast corn fed chicken supreme with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 19.50

Sirloin of beef with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 21.00

Lamb shoulder with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 25.50



Sides

Gratinated cauliflower cheese (v) 5.50

Roast potatoes & gravy (pb) (v) 5.50

Sticky sausages & bacon bits 5.00

Curly kale with lemon and toasted sesame seeds (pb) (v) 4.95

Sweet potato fries (pb) (v) 5.50

Chilli broccoli & sea salt (pb) (v) 5.50

Triple-cooked chips (pb) (v) 4.95

Puddings

Warm chocolate brownie peanut brittle, salted caramel, vanilla ice cream (v) 8.50

Black Forest knickerbocker glory Layers of vanilla ice cream, Chantilly cream, chocolate sponge cake and cherries. (v) 10.50

White chocolate and raspberry arctic roll, summer berry salad (v) 8.50

Rhubarb, orange & ginger crumble, custard (pb) (v) 8.95

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50 •

Coconut (pb) (v) 2.50

Miniature Puddings

Mini chocolate brownie With a hot drink of your choice (v) 5.95

Mini sticky toffee pudding With a hot drink of your choice (v) 5.95

Hot Drinks

Americano (pb) (v) • **Café latte** (v) • **Cappuccino** (v) • **Flat white** (v) • **Double espresso** (pb) (v) • **Hot chocolate** (v)



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

www.therisingsunbashley.co.uk