

THE RISING SUN

ASSAGGI

Marinated Nocellara Olives	3
Homemade Bread, Olive Oil & Balsamic Glaze	5.5
House black olive Tapenade	3

ANTIPASTI

Soup of the day (v)	6.5
Dorset Crab & Lobster Timbale, paprika sour cream	12.5
Burrata, Heritage tomatoes & Avocado (v)	9.5
Fried Calamari & Zucchini fritti, house tartar	9.5
Polenta, veal mince sausage, truffle & parmesan	10.5
Bresaola, rucola, parmesan & lemon	12.5

SECONDI

300g White Dutch Veal Ossobuco served with a 24mth old grated parmesan risotto	24
Herb crust rack of lamb, rosemary & rock salt roast potatoes, balsamic roast peppers, wilted garlic spinach	24.5
Stone bass, dairy free basil mash, sugar snaps, tender stem broccoli, corn & tomato salsa (gf)	25.5
House vegetarian chickpea burger in a brioche bun, onion jam, tomato, rocket, with sweet potato chips	14.5
Trofie pasta, house pesto (basil, walnut, parmesan) (v)	12.5

Extras: Skinny / Sweet Potato chips - Steamed Vegetables (please ask) 4
Tomato & onion Salad - Rocket & Parmesan - Mixed Salad 6

HEAD CHEF - Paolo Mortali SOUS CHEFS - Ben Tari, Nikolaj Boicov, Livia Balasa

**If you have any allergies please speak to a member of the management
Unfortunately we are unable to accommodate any changes to the menu.**

All our food is made fresh to order & may incur a slight wait
A discretionary 12.5% Service Charge will be added to your bill
Eat then tweet #TheRisingSunPub

@therisingsunpub

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