

THE RISING SUN

ON ARRIVAL

Glass of Prosecco

ASSAGGI

Pasta frita, filled with scarmoza, tossed in garlic oil, parmesan & parsley, served with a napoli dipping sauce

ANTIPASTI

Mussels & Clams, garlic, chilli, white wine, parsley, tomato sauce & house pugliese bread

Culatello, sangria pear, truffle honey ricotta (gf)

Burata, Mediterranean vegetables, artichoke puree, house dried tomatoes & crostini (v)

Crispy shredded duck salad, watermelon, spring onion, cucumber, beansprouts, peanuts, Asian & sesame dressing

Seafood platter for two - Scotch smoked salmon, pickled caraway fennel, Dorset crab & lobster timbale, toasted bread

SECONDI

Tagliata of Tomahawk for two - Rucola, parmesan, crispy leeks, roasted cherry tomatoes, balsamic glaze & truffle fries

Pan roasted Sea bream fillet, grain mustard velouté, crushed saffron potatoes, sugar snap peas, fennel & anchovy crumble

Handmade Girasoli of ricotta & spinach, butter & sage (v)

Farfalle pasta, Dutch veal, porcini & truffle Ragu, parmesan

Sautéed Tofu, garlic, ginger, chilli, spring onion, bean sprouts, sugar snaps, mixed leaves & an Asian & sesame dressing

DESSERT

Warm Belgian triple chocolate brownie, salted caramel ice cream, red wine reduction & buttered crumble

Classic Tiramisu

Strawberry cheesecake

£65 pp

A discretionary 12.5% Service Charge will be added to your bill

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

Eat then tweet #TheRisingSunPub

@therisingsunpub

@therisingsunmillhill