

THE RISING SUN

Happy Easter

ASSAGGI

Marinated Olives	4
Homemade Bread, Olive Oil & Balsamic Glaze	5.5
House black olive Tapenade, crostini	3.5

ANTIPASTI

Grilled New Forest Asparagus, olive oil, balsamic reduction & Parmesan (v)	11
Tempura Prawns with Wasabi Mayonnaise	12
Feta salad with watermelon, cucumber & olives	9.5
Bresaola, rocket & parmesan, mustard dressing (gf)	12.5
Soup of the day (v) (gf)	6.5

SECONDI

Pan roasted Chicken Supreme, puy lentils, roasted beetroot & marsala jus	18.5
Grilled Rump of Salt Marsh Lamb, sautéed rock salt potatoes, wilted garlic spinach, balsamic peppers & port jus	24.5
Pan Fried Tofu with onions, garlic & chilli on a bed of mixed salad, Asian dressing & toasted sesame seeds (v) (vg)	14
Pan roasted Sea Bream fillet, dairy free basil mash, tomato, corn & samphire salsa, sugar snap peas & tenderstem broccoli (gf)	22.5
Tagliatelle, Pancetta, Peas & Parmesan Cream (also available with gluten free pasta)	17
Girasoli filled with Ricotta & Spinach, butter & sage sauce, pine nuts, truffle oil & parmesan (v)	18
House Curried Chickpea & lentil Burger in a brioche bun, lime pickle, tzatziki, tomato, baby gem & sweet potato fries (v)	16

Extras: Skinny/Jenga 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

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