



LUNCH

BAR SNACKS

Pork scratchings and
hot sauce (gf)
£2.50

Marinated olives (gf, vg)
£2.50

Homemade sea salt and malt vinegar
crisps (vg)
£1.50

STARTERS

Vegan French onion soup and
sourdough croutons (vg)
£5.95

Cod cheek scampi and Hollandaise
tartare sauce
£6.25

Blue cheese, asparagus & red onion
tart with dressed spring leaves (v)
£6.25

Spicy lamb Scotch duck egg and
minted yoghurt
£6.50

Caprese Salad; Heirloom tomatoes,
fresh Mozzarella and basil
with a pine nut vinaigrette (gf, v)
£6.50

Spiced cauliflower fritters and
homemade mango and lime chutney (gf,
vg)
£6.25

Baked bone marrow with
Sourdough toast
£5.95

Crab arancini with a
spicy salsa verde
£6.50

SANDWICHES

(add chips or garden salad for £1)

Heretic battered fish fingers with homemade tartare
sauce and mushy peas
£6.95

4oz treacle cured Bavette steak with smoked
mayonnaise and melting onions
£7.95

Cauliflower and lentil fritters with a mango & lime
chutney (vg)
£6.25

Croque Monsieur; honey roasted ham, gruyere cheese
and dijon mustard
£6.95

Heirloom tomatoes, fresh basil, olives
and melted Mozzarella (v)
£6.25

MAINS

Treacle cured 8oz Bavette steak with baked bone
marrow, triple cooked chunky chips, smoked
mayonnaise and dressed spring leaves
£16.25

Boneless chicken thighs, garlic mushrooms, charred
spring onions, spinach and a chicken and Moonshine jus
£13.95

Salmon Nicoise; new potatoes, french beans, cherry
tomatoes and marinated olives dressed in a garlic and
herb vinaigrette and topped with a soft boiled egg (gf)
£14.95

Ratatouille; classic stew of tomatoes, peppers, courgette
and aubergines served with Courgette fritters, black
olive tapenade and topped with fresh basil (vg, gf)
£11.95

Risotto Primavera; made with spring vegetables and white
wine, topped with grilled goats cheese (v, gf)
£11.95

Masala spiced cod fillet with braised lentils, pickled
carrots and coconut cream sauce (gf)
£13.95

CLASSICS

Pie of the day with mushy peas and gravy, with a choice of either mashed potato or hand cut chips
£10.95

Heretic battered cod and chips with mushy peas, tartare sauce, hand cut chips and scraps
£10.95

6oz beef burger on a toasted sesame bun, baby gem lettuce, beef tomato and our own burger sauce with hand cut chips and seasonal slaw

Cajun spiced black bean burger on a toasted sesame bun, baby gem lettuce, beef tomato and our own burger sauce with hand cut chips and seasonal slaw (VG)
£10.95

Burger toppings - Applewood smoked Cheddar, Stilton, smoked bacon, Hendersons Relish onions, goats cheese (£1.50 each)

Ham And Eggs
Honey roast ham, triple cooked chunky chips, 2 fried duck eggs and pineapple relish
£11.50

DESSERTS

Treacle tart and homemade creme fraiche ice cream (v)
£6.25

Lemon pavlova with limoncello curd and lemon marmalade (v, gf)
£6.25

Pineapple upside down cake with rum caramel and coconut sorbet (vg, gf)
£6.25

SIDES

Hand cut chips (v)	£3.25
Buttered new potatoes (v, gf)	£3.25
Garden salad (vg, gf)	£2.95
Spring greens (vg, gf)	£2.95
Grilled Mediterranean vegetables (vg, gf)	£3.25
Bakewell Bakery bread and butter (v)	£2.00

KEY

v = vegetarian, vg = vegan, gf = gluten free



The Rising Sun is a community pub committed to providing top quality food, drink and service.

Since 2005, the Rising Sun has been owned by Abbeydale Brewery, a local brewery based in Sheffield, established in 1996 and most famous locally for its Moonshine, Heathen and Deception ales. In 2015 the brewery invested in the pub, building a lovely extension and installing a full commercial kitchen.

We have a serious commitment to using local independent suppliers wherever possible. To keep things really local, we offer our customers a Field to Fork scheme where you can bring your home-grown or foraged produce to the bar and we will then exchange it for drink tokens to spend in the pub.

Our Suppliers

LSA Butchers, Attercliffe
Howes Fishmongers, Sheffield
Waterall Bros. Butchers, Neepsend
Bakewell Pudding Shop, Bakewell
Forge Bakehouse, Abbeydale Road
Moss Valley Fine Meats, Moss Valley
Michael Lee Fine Cheese, Featherstone
Country Fresh Foods, Halfway
Bradwells Ice Cream, Bradwell
Cafeology, Abbeydale
Aqua Garden Organics, Chesterfield
Abbeydale Brewery
Our Customers, Fulwood