



# 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