



HOUSE OF THE RISING SUN

2020 Summer menus

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

(G) = Gluten Free (GFR) = Gluten Free on request

(V) = Vegetarian (VG)=Vegan (VGR) Vegan on request

(DF) Dairy free (DFR) dairy free on request

Lunch classic menu available 11.30-18:00

Mexican chicken wrap £7.95

Fired chicken, guacamole, tomato salsa, Monterey jack cheese, coriander, gem lettuce and roquito mayonnaise. DFRQ

Falafel in pitta £6.95

Spiced falafel in a soft pitta bread, shredded red cabbage, carrot, pickled cucumber, pomegranate molasses, mint yoghurt and dukkha. DFRQ GFRQ V VGR

Avocado on toast – £7.50

Smashed avocado, barrel aged feta, roasted tomato, lime & coriander on griddled sour dough. GFRQ DFRQ

Burger and chips £11.95

6oz dry aged beef patty, brioche bun, Monterey jack cheese, pickles, lettuce & burger sauce served with hand cut chips. DFRQ GFRQ

Vegetable Masala £8.95

Indian masala sauce with roasted seasonal vegetables served with rice and poppadum GF V

Add chicken, pork or tofu £2.50

Add prawns £3.50

Waldorf Salad £8.95

Fresh apple, celery & grapes, gem lettuce and walnuts dressed in Hellman's mayonnaise GF DF V

Add chicken £2.50 Add Bacon £1.50 Add Avocado £2

All sharing plates available daily from 11.30

Earth

Lentil dhal £7.25

Home-style lentil dhal curry – split lentils cooked in a rich aromatic curry base, garnished with pan roasted aubergine and crisp fried chickpeas GF DF V VG

Mezze board £10.95

Sourdough flat bread, white bean puree, chilled chickpea salad, beetroot hummus, mixed olives and barrel-aged feta GFR DFR V VGR

Whole burrata, basil oil, tomato salad £6.95

A whole Italian burrata cheese, simply dressed with fresh basil oil and sliced heritage tomato GF V

Tofu katsu £9.50 DF V VG

Kara-age tofu in a silky Japanese curry sauce

Halloumi £7.50 GF V

Fried Greek halloumi sticks topped with sumac, harissa yoghurt, fresh pomegranate seeds, molasses, and chopped mint

Spiced Falafels £6.95

Creamy middle-eastern chickpea falafels, lemon tahini and pickled red cabbage GF DFR V VGR

Sweet and sour tofu £9.50

A Cantonese favourite – Crisp battered tofu topped with our special sweet and sour sauces.

DF V VG

Sea

Takoyaki £8.75

Octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & shaved bonito. DF

Whitebait £5.95

Breaded whitebait, sea salt, tartare sauce and fresh lemon DF

Fried sea bass fillet and fragrant Thai beansprout salad. £8.95

A Thai classic – a whole fresh sea bass fillet lightly seasoned and fried, served on a light refreshing beansprout salad with a sweet, sour and salty dressing DF GF

Tempura squid and prawn £10.50

King prawns and pacific squid encased in a light and crisp Japanese tempura batter. Served with sea vegetables and a chilli and yuzu mayonnaise DF

Land

Peruvian BBQ pork belly £9.95

Tender Peruvian-style pork belly, smoked sweet potato puree and roquito pepper

Duck gyoza £8.75

Shredded confit duck gyoza with Peking plum sauce DF

Teriyaki beef £13.95

Char-grilled teriyaki marinated beef, sesame seeds, chives and teriyaki glaze DF GFR

Tandoori style chicken skewers £8.95

Chicken breast marinated in Indian spiced yogurt, charred green peppers and onions, mint raita and Bombay mix. GF

Sweet and sour chicken £9.50

A Cantonese favourite – Crisp battered chicken breast topped with our special sweet and sour sauces.

Chicken katsu £9.50

Crisp kara-age chicken breast in a silky Japanese curry sauce DF

Sides

Edamame £4.25 **DF GFR V VG**

Salty, sticky or spicy

Shrimp crackers with sweet chilli dipping sauce £3.50

Dark and white shrimp crackers served with a Thai sweet chilli sauce GF DF

Fragrant sticky Thai rice £3.95 DF GF V VG

Stir-fried egg noodles £4.50 DF V VG GFR

Add tofu, chicken, prawns or pork £2.50

Seasoned cous cous with mixed vegetables DF V VG

Hand-cut Skin-on chips £3.95 GF DF V VG

Bread board £4.95 **DFR V VGR**

Selection of artisan breads, English butter, sea salt and European oils & vinegars

Mixed olives £3.95 DF GF V VG

Desserts

Churros con chocolate. £5.50

Fried Spanish style doughnuts, cinnamon sugar with a thick dark chocolate dipping sauce VR DFR

Vanilla Cheesecake with raspberry and white chocolate . £6.50

A creamy vanilla cheesecake, raspberry coulis, fresh raspberries, white chocolate shard.

Pecan pie, malted banana ice cream, bourbon caramel sauce £6.50

A Louisiana classic of caramelized pecans in a buttery biscuit case served with malted banana ice cream and a boozy bourbon sauce.

Pistachio and rose rice pudding with kiwi sorbet £5.95

Light and delicate with floral notes, soft grains of fragrant rice with a kiwi sorbet GF DF V VG