



## STARTERS

---

Yorkshire rarebit; Yorkshire Blue, Cheddar, English Mustard and Hendo's on toasted sourdough (V)	4.75
Grilled whole sardines served with a celeriac and fennel remoulade (GF)	6.25
Caesar salad, baby gem lettuce, fresh anchovies, shaved parmesan, garlic croutons and smoked bacon tossed together with a homemade Caesar dressing	5.50
Salmon and dill fishcakes served with pickled cucumber, pale ale hollandaise sauce and watercress	6.25
Salad of peas, a warm salad of mange tout, sugar snaps and garden peas with a gin and mint dressing (VG) (GF)	5.25
Pittsburgh black and blue sirloin steak with garlic aioli, dressed watercress and radishes (GF)	7.25
Cheddar and bacon scotch egg served with a spicy tomato and tarragon relish	5.75
Soup of the day served with warm sourdough bread and butter (GF bread is available)	4.95
Devilled whitebait and calamari served with homemade mayonnaise	5.50

## MAINS

---

Roast rack of lamb cooked pink and served with crushed new potatoes, baby carrots, minted pea puree and a sweet red wine reduction (GF)	14.95
Braised rabbit in a white wine and asparagus ragu, served with homemade pasta ribbons, shaved parmesan and toasted pine nuts	12.50
Salmon nicoise; Pan fried Salmon fillet, new potatoes, French beans, olives, roasted cherry tomatoes and a soft boiled egg with a classic French dressing (GF)	13.95
Heathen crispy pig cheeks, served with a fricassee of broad beans, sugar snap peas, radishes, asparagus, toasted mustard seeds and tarragon crème fraiche	10.95
Pan roasted pigeon breasts served with a pigeon bon-bon, celeriac fondant, charred purple sprouting broccoli, spring onions and salsa verde	14.95
Roast chicken supreme glazed with garlic and lavender infused honey, French beans, charred spring onions and roasted peaches (GF)	11.95
Caesar salad, baby gem lettuce, fresh anchovies, shaved parmesan, garlic croutons and smoked bacon tossed together with a homemade Caesar dressing	10.50
Risotto primavera, creamy risotto with spring green vegetables, topped with grilled goats cheese (V)(GF)	10.95
Ratatouille, a classic stew of tomatoes, aubergine, peppers and courgettes served with courgette fritters, olive tapenade and topped with fresh basil (GF), (VG)	9.75
Baked leeks with cheesy dauphinoise potatoes and crispy potato skins. A leek, garlic and parmesan sauce with leek ash (V)	11.50



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 and Deception ale. In 2015 the brewery invested in the pub, building a lovely extension and installing a full catering 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 they can bring their home-grown 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

Michael Lee Fine Cheese, Featherstone

Country Fresh Foods, Halfway

Bradwells Ice cream, Bradwell

Cafeology, Abbeydale

Abbeydale Brewery

Our Customers, Fulwood

## CLASSICS

---

Pie of the day, homemade mushy peas and either mash or hand cut chips	10.95
Beer battered fish and chips with mushy peas, tartare sauce, hand cut chips and scraps	6.95/9.95
Beef burger on a toasted sesame bun, baby gem lettuce, beef tomato, tarragon relish and hand cut chips	9.50
Carrot, sesame and chickpea burger on a toasted sesame bun, baby gem, beef tomato and tarragon relish and hand cut chips (VG)	9.50
Burger toppings - mature Cheddar, Stilton, Brie, smoked bacon, Henderson onions ( £1.50 each )	

## SANDWICHES (SERVED TILL 5PM)

---

All served with seasonal slaw and served with a choice of malted flake or white loaf. Add chips or garden salad for £1.00

BLT; smoked bacon, fresh lettuce and tomato with homemade mayonnaise on toasted bread	6.25
4oz Sirloin steak baguette, pickled red onions, English mustard mayo and watercress	6.95
Deception battered fish fingers and tartare sauce	6.50
Egg & cress; egg and homemade mayonnaise with fresh cress	5.25
Shredded carrot, humous and spinach	5.50

## SUNDAY ROASTS (SERVED ON A SUNDAY)

---

All served with seasonal veg, new roast potatoes, a Yorkshire Pudding and gravy

Beef rump	10.95
Minted leg of lamb	12.50
Moss Valley rolled pork belly with stuffing	10.95
Shallot tart tatine topped with whipped goats cheese	10.95

## DESSERTS

---

Carrot cake topped with cream cheese frosting, served with candied walnuts and a carrot curd (GF)	5.95
Warm rhubarb madeleine, almond crème patisserie, Bradwell's ice cream and lemon balm	5.95
Ice cream sandwich, double chocolate chip cookies, Bradwell's chocolate ice cream and a warm stout sauce	5.95
Warm baklava sponge, salted pistachio brittle, lavender honey and chocolate sauce	5.95
Cheese and crackers, Yorkshire Blue, Hereford Hop and Wookie Hole Goats cheese with celery and grapes.	7.50

## SIDES

---

All sides are 2.95

Spring greens (GF), Fries, Marinated Olives (VG) (GF), Garden Salad (VG) (GF), Onion Rings (V) Seasonal Slaw (VG), Buttered New Potatoes (GF), Creamy Mashed Potato (GF)