



STARTERS

Cheddar Scotch duck 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
Warm rosemary scone with Yorkshire Blue cream cheese and a gooseberry chutney (V)	5.75
Caprese Salad; Heirloom tomatoes, black olives, pine nut vinaigrette, fresh basil and Mozzarella (VG) (V)	6.50
Carpaccio of salt beef brisket served with homemade ale mustard and a salad of pickles	6.95
Kohlrabi, fennel and orange salad with toasted walnuts, a lemon and thyme dressing finished with fennel pollen (GF) (VG)	5.95
Smoked haddock brandade with sourdough crostini's and lemon crème fraîche	6.95

MAINS

Fillet of plaice served with a medley of Jersey Royals, artichoke hearts, sapphire and broad beans, finished with a mustard and tarragon sauce (GF)	14.95
Lamb rump served pink with garlic mash, confit tomatoes, French beans and a red wine reduction (GF)	16.95
Breast of wood pigeon with a potato fondant, leg bon bon, beetroot purée, blueberry jus and tender stem broccoli	15.95
Summer herb and spelt risotto finished with wheat beer and topped with a crispy duck egg (V)	10.95
Scrumpy braised bacon, black pudding broad bean and jersey royal hash, with a poached egg, truffle oil and scrumpy sauce (GF)	12.95
Ratatouille; a classic stew of tomatoes, aubergine, peppers and courgettes served with courgette fritters, olive tapenade and topped with fresh basil (GF) (VG)	11.95
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)	10.50
Crab tortellini with a watercress and wild nettle velouté, spring onions and horseradish crème fraîche	14.95
Confit duck leg with a classic white bean and smoked bacon cassoulet (GF)	13.95
Kohlrabi, fennel and orange salad, with radishes, cucumber, toasted walnuts, a lemon and thyme dressing and finished with fennel pollen (GF) (VG)	10.95

SHARER

Picnic Platter; Scotch egg, pork pie, Hereford hop cheese, Stilton, pickles, chutneys, Bakewell malt flake bread, scrumpy bacon, olives and butter (Serves up to 4 people as an appetizer)	19.95
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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 A smaller portion is available between 12pm - 5pm for £6.95	10.95
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, black pudding, smoked bacon, Henderson Relish onions (£1.50 each)	

SANDWICHES (SERVED UNTIL 5PM)

All served with seasonal slaw and a choice of Bakewell's malted flake or white sub roll. GF bread is available on request. Add chips or garden salad for £1.00	
4oz Bavette steak, truffled mayo, melted cheddar and topped with melting onions	7.95
Classic Croque Monsieur; Toasted Gruyère cheese, Dijon mustard and our scrumpy bacon, topped with Bechamel sauce and grilled	6.50
Deception battered fish fingers with homemade tartar sauce	6.50
Bloody Mary; tomato and basil pesto, fresh tomato, olives, celery, Tobasco and watercress (VG)	5.95
Ploughmans; Mature cheddar, fresh apple and homemade sweet pickle (V)	5.95

DESSERTS

All desserts are £6.25

Chocolate stout sundae; Bradwells' chocolate and vanilla ice cream, Guinness sauce topped with toasted nuts and marshmallows	
Gooseberry fool with gin and elderflower jelly, fresh gooseberries, gooseberry jam, meringue and lemon balm (GF)	
Cherry Bakewell tart with a cherry beer sauce, topped with almond brittle and Bradwells' cherry ice cream (V)	
Strawberry Bavarois served with macerated strawberries, yoghurt crumble, white chocolate and a Pimms and lime sauce	
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 Jersey Royals (GF), Creamy Mashed Potato (GF)	
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