



TRADITIONAL PUB AND
DINING ROOM

Sunday menu

STARTERS

Cranberry, brie & onion tart with pickled red cabbage (V)	4.95
Steamed mussels in a wheat beer broth served with a warm baguette (L)	6.95
Chicken liver parfait, sourdough toast and spiced jam	5.95
Scotch duck egg & black pudding with smoked apple sauce	5.75
Chorizo, black pudding & new potato hash, with poached egg and white truffle	5.50
Baked smoked haddock in a cheddar sauce and dipping toast	5.75
Soup of the day with warm sourdough, butter (V)	4.70
Warm red cabbage salad with cranberries, walnuts and fresh apple (VG)	4.95//8.95

SUNDAY ROASTS (SERVED ON SUNDAY)

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

Beef rump	10.95
Moss Valley pork Leg	10.95
Stilton and hazelnut nut roast (V)	9.95
Roast turkey	10.95

MAINS

Pie of the Day served with chips or mash, mushy peas and gravy	9.95
Sheffield Honey Co. glazed ham, herb salted chips, fried eggs and grilled pineapple (GF) (L)	10.95
Courgette and three bean cassoulet, shaved Grana Padano served with a warm baguette (V)	8.95
Liver and onions - calves liver, mustard mash, onion puree, crispy onions, savoy cabbage and ale gravy	11.50
Mussels in wheat beer broth served with a warm baguette & chips	9.95
Grilled sea bream with a chorizo, black pudding and new potato hash, finished with roasted cherry tomatoes & parsley oil	12.50
Fish and Chips -Fresh cod in Abbeydale's Deception batter, mushy peas, tartar sauce and scraps	6.95//10.95
8oz Sirloin steak, grilled tomato, garlic mushrooms, chips and watercress salad; add peppercorn or Stilton sauce 1.50 (GF)	15.95
6oz beef burger served with chips, pickle and seasonal slaw	8.95
Carrot, chickpea and sesame burger served with chips, pickle and seasonal slaw (VG) (L)	8.95

Extra burger toppings 1.50 each : smoked bacon, mature cheddar, Stilton, Hendo's onions

(L) Lactose free (VG) vegan (V) Vegetarian (GF)

Gluten free, please be aware that many dishes can be made gluten free, please ask server for more details



TRADITIONAL PUB AND DINING ROOM

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, Sheffield

Starmore Boss, Sharrow

Bradwell's Ice cream, Bradwell

Sheffield Honey company, Nethercliffe

Cafeology, Abbeydale

Abbeydale Brewery

Our Customers , Fulwood

DESSERTS

Drunken sticky toffee pudding, toffee sauce, Bradwell's vanilla ice cream (V)	5.50
Christmas pudding with brandy sauce (V)	5.25
Cranachan and winter berries (V)	5.50
Warm chocolate brownie, chocolate orange sauce, Bradwell's vanilla Ice cream (V)	5.25
Cheese and crackers, Sheffield Heather Honey, celery, apple, sweet pickle (Please ask server for our seasonal slection)	7.25

SIDES 3.00

Double cooked chips (V)
Mashed potato (V)
Seasonal greens (VG)
Herb leaf salad (VG)
Onion rings (V)
Braised red cabbage (VG)
Garlic mushrooms (V)

