

Welcome to the Rising Sun - An employee owned pub



The Rising Sun was opened around 1860, with the current buildings dating back to 1904, when the demolition of the old pub allowed for the widening of Fulwood Road. Abbeydale Brewery leased the pub from Sheffield Town Trust in 2005 and has proudly run it ever since.

The pub and brewery became 100% employee owned in 2024. The Rising Sun is one of very few pubs in the country to operate under this model and it's a real confirmation of our values, our ethos, and our independence.

We pride ourselves on doing things the right way, and believe serving the best beer and food available to our wonderful community is very important, so we offer a broad range of drinks and ensure an excellent rotating range of guest beers alongside the house selection from our very own Abbeydale Brewery.

Our menu is crafted by our head chef around his love for British food, taking advantage of the amazing produce and suppliers around us, especially beef and game from the Peak District, alongside fish landed daily at St. Ives.

Bar snacks

Home made triple proved focaccia, olive oil, sherry vinegar	V	4.5
Mixed olives	VG	4.5
Individual Owen Taylor pork pie		5

Small plates

Brandade croquettes of smoked native fish		10
Yorkshire pudding, rich beef ragu, parmesan		12
Cured sashimi grade salmon, seaweed mayo, cucumber, fennel	GF	10
Grilled Hispi cabbage, Café de Paris butter	GF, V	9

Sides

Hand cut chips / Champ mash / Mixed leaf & parmesan salad with mustard dressing		4
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Sandwiches

Served 12-5 - Gluten free bread available on request

Heresy battered fresh fish, crayfish tartare, little gem	GFOA	8
Wensleydale, carrot chutney, chive mayo, rocket	GFOA	7.5
Beef, onion gravy, mayo, rocket, Stilton	GFOA	8.5

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering.



Large plates

Shoulder of Derbyshire hogget	GF	24
Served with Jansson's temptation, purple sprouting broccoli and a lemon, caper & mint puree		
Derbyshire flat iron steak	GFOA	25
Served with chips, garlic butter and rocket & parmesan salad		
Cornish pollock		24
Served with curry sauce, Bombay potato gnocchi, Chutney and spinach		
Sausage and mash		17
Served with champ mash, chorizo & onion jam gravy		
Freshly caught native fish and chips	GF	19
Cornish market fish, nori & Heresy batter, crayfish tartare, mushy peas, chips. Ask your server for today's fish		
Beef burger		17
Double smashburger, American cheese, beef fat fried onions, pickles, jalapeño candy, burger sauce, chips		
Mushroom burger	VG	17
Mushroom duxelles patty, cheese, jalapeño candy, burger sauce, chips		
Nut roast	VG	17
Served with champ mash and pan gravy		
Pie of the day		18
Ask your server for today's special		

Desserts

Sticky toffee pudding, miso caramel sauce, clotted cream		9
Dark chocolate mousse, crème fraiche sorbet, olive oil, smoked sea salt, cocoa tuille		8
Lincolnshire Poacher, Colston Bassett Stilton, crackers, carrot chutney	GFOA	10

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