



## 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, Balsamic vinegar	V	4.5
Mixed olives	VG	4.5
Individual Owen Taylor pork pie		5

### Small plates

Brandade croquettes of smoked native fish		10
Crispy pigs head croquette, katsu onion ketchup		10
Thai cured sashimi grade salmon, cucumber, crème fraiche, chili jam	GF	10
Salad of leeks, Lincolnshire poacher, sauce gribiche, croutons, vinaigrette	V, GFOA	12

### Sides

Hand cut chips	V	4
Mixed leaf & parmesan salad with mustard dressing	V	4

### 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

<b>Derbyshire beef cheek &amp; tongue</b>		<b>24</b>
Mushroom and wild garlic dumpling, ox tongue, black garlic sauce		
<b>Grilled chicken skewers</b>		<b>19</b>
Gochujang glaze, chips, kimchee slaw, wild garlic mayo		
<b>Cornish fresh fish of the day</b>	<b>GF</b>	<b>25</b>
St. Austell Bay mussels, potato, samphire		
<b>Sausage and mash</b>		<b>17</b>
Cumberland sausage, black pudding, garlic mash, sage and onion, apple compote		
<b>Freshly caught native fish and chips</b>	<b>GF</b>	<b>19</b>
Cornish market fish, nori & Heresy batter, crayfish tartare, mushy peas, chips. Ask your server for today's fish		
<b>Beef burger</b>		<b>17</b>
Double smashburger, American cheese, beef fat fried onions, pickles, spicy cowboy candy, burger sauce, chips		
<b>Bhaji burger</b>	<b>VG</b>	<b>17</b>
Curry ketchup, minted mayo, cowboy candy, vegan cheese, chips		
<b>Truffled mac + cheese, spinach, crispy onions</b>	<b>V</b>	<b>17</b>
With salad and garlic bread		

## Desserts

<b>Sticky toffee pudding, miso caramel sauce, clotted cream</b>		<b>9</b>
<b>Cookie and ice cream sandwich, praline</b>		<b>8</b>
<b>Selection of cheese, crackers, carrot chutney</b>	<b>GFOA</b>	<b>10</b>

### **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.