

THE RISING SUN



Sunday

Aperitifs

Hugo's Royal Spritz / Ketel One Bloody Mary / Spiced Berry Kir Royale

Snacks and Sharing

| | |
|--|-------------|
| Battered sausage, curry sauce | 4.00 |
| Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime | 8.95 |
| Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve) | 7.50 |
| Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) | 8.25 |

Starters

| | |
|---|-------------|
| Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps | 7.95 |
| Bromham beetroot Tarte Tatin, apple, pickled and candied walnut salad, soya herby dressing (ve) | 8.75 |
| Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise | 8.50 |
| Heritage beetroot and roasted pear, whipped feta, pickled celery, candied walnuts (v) (veo) | 7.25 |
| Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve) | 7.25 |

The Great British Roast

| | |
|--|--------------|
| Topside of grass fed beef (served medium-rare), horseradish sauce | 19.95 |
| Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce | 19.50 |
| Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce | 17.50 |
| Trio of roasted meats, with all the trimmings | 22.95 |
| Our roasted mushroom, five bean and kale wellington, vegan gravy (v)(veo) | 16.50 |

Mains

| | |
|--|--------------|
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries | 17.95 |
| Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte | 20.50 |
| Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce | 18.50 |
| Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve) | 17.25 |

Sides

| | | | |
|--|-------------|--|-------------|
| Cauliflower cheese, thyme crumb (v) | 5.50 | Roast potatoes, aioli, crispy onions (v) | 4.95 |
| Thick-cut pub chips or skin-on fries (v) | 4.75 | English garden salad, radish and herbs (ve) | 5.00 |
| Truffle fries, English Pecorino, aioli, chives (v) | 5.75 | Seasonal green vegetables, garlic butter (v) | 4.95 |

Puddings and Cheese

| | |
|--|-------|
| Winter fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo) | 8.50 |
| Baked Valrhona chocolate rice pudding, vanilla mascarpone, amaretti crumb (v) | 7.25 |
| Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve) | 7.25 |
| Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v) | 7.75 |
| British artisan cheese, caramelised onion chutney, cornichons, crackers (v) | 12.75 |

Nearly Full?

| | |
|--|------|
| The 'After Eight' Ice Cream (v) | 5.95 |
| Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i> | 4.00 |
| Two scoops of Granny Gothards ice creams and sorbets (v) (veo) | 6.25 |
| Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i> | 5.95 |

Food For thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Tea & Coffee

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available.

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Some of our favourites:

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Plant Based

Working with Symplicity Foods we've created a range of amazing plant-based dishes. The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

<https://butcombe.com/suppliers-producers/>



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.

