



Rising Sun Menu

To Begin

Nocellara olives - preserved lemon	4.5
House bread - bread roll, focaccia, Cornish butter	6
Spicy chicken wings - Korean sauce, sesame, coriander	8.5
Pork scratchings - cider apple sauce, paprika	4.5
Salt and pepper squid - squid dressing, chilli, coriander	10
Corn ribs - crispy corn, chilli honey, coriander	5

Starters

Brown crab tagliatelle - brown crab sauce, tarragon, pangrattato * <i>{Prosecco}</i>	11
Grilled pollock - shellfish bisque, fennel & cucumber jam * <i>{Chardonnay}</i>	11
Roast tomato soup - Bread roll, chive oil * <i>{Sauvignon Blanc}</i>	10
Burrata salad - basil pesto, crispy artichokes, asparagus * <i>{Picpoul de Pinet}</i>	10
Scotch egg - spiced pork, curried mayonnaise * <i>{Tempranillo}</i>	9
Chicken liver parfait - celeriac rémoulade, pickled grapes, toasted brioche * <i>{Chardonnay}</i>	9.5

Mains

Flat fish - XO butter sauce, asparagus, samphire, fries * <i>{Pinot Noir}</i>	28
Goan fish curry - pilau rice, katchamba salad, cucumber, lime, coriander * <i>{Pinot Noir or Chardonnay}</i>	27
Lamb rump - carrot puree, asparagus, smoke mash potato, tapenade	29
Kilhallon farm 10oz ribeye steak - tomato, mushroom, peppercorn sauce, baby gem, fries * <i>{Merlot}</i>	34
Steak and ale pie - onion gravy, mashed potato, broccoli * <i>{Malbec}</i>	24
Cornish beef burger - cheese, chutney, brisket, burger sauce, pickle, fries * <i>{Pinot Noir}</i>	20
Burrata and basil ravioli - cavolo nero, broccoli puree, spring vegetables broth * <i>{Picpoul de Pinet}</i>	22
Chickpea burger - sweet chilli sauce, kimchi, coriander, fries * <i>{Pinot Grigio Rose / Gamay}</i>	17

Sides

Fries (add cheese +£1)	5
Smoked mash , gravy, crispy onions	5
Korean kimchi slaw	4
Stuffed baby gem lettuce , Caesar dressing, parmesan	5
Posh hash browns , truffle mayonnaise, parmesan	5.5

Not all ingredients used in a dish are listed, for special dietary requirements or allergy information, please speak to one of our team.
All prices include VAT. Where possible our fruits, vegetables, meat, and fish are Cornish.

* *{Wine Pairings}*



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Desserts

Yoghurt panna cotta - honey and almond cake, Amarena cherries, * <i>{Monbazillac}</i>	9
Elderflower and bergamot crème brûlée - strawberry, elderflower, shortbread * <i>{Tiokaji}</i>	9.5
52% chocolate parfait - brownie, dulce de leche, banana ice cream * <i>{Sauternes}</i>	10
Sticky toffee pudding - vanilla ice cream, toffee sauce * <i>{Pedro Ximenez}</i>	9
Westcountry cheeses - crackers, chutney, grapes * <i>{Taylor's Port}</i>	9.5
Sweet treats - pâte de fruits, chocolate fudge, macarons * <i>{Taylor's Port}</i>	6
Ice creams and sorbets (please ask for today's flavours)	6

Dessert Wines (75ml)

Monbazillac	6.8
Tio Pepe	6.9
Pedro Ximenez	7.7
Sauternes	8.6

Hot Drinks

Liquor coffee (select from our global range of spirits)	6.5
Americano	3
Flat white	3.7
Cappuccino	3.6
Latte	3.7
Espresso	single 2.8 / double 3.5
Hot chocolate	3.5
Pot of tea (please ask for details of our delicious variety of teas)	3

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