



Rising Sun Menu

To Begin

Nocellara olives - preserved lemon	5
House bread - onion bread, clotted cream butter	6
Pork scratchings - Cider apple sauce, paprika	5
Spicy chicken wings - Korean sauce, sesame, coriander	9
Salt and pepper squid - squid dressing, chilli, coriander	10

Starters

Fowey river mussels - cider, bacon, onion, thyme, cream, dill * (<i>Sauvignon Blanc</i>)	15
Orange cured salmon - pink grapefruit, fennel, coriander * (<i>Chardonnay</i>)	10
Tomato Soup - toasted focaccia, herb oil* (<i>Sauvignon Blanc</i>)	10
Brown Crab Tagliatelle - Brown crab sauce, tarragon, pangrattato * (<i>Chardonnay</i>)	11
Chicken liver parfait - granny smith apple, chicken skin, brioche * (<i>Picpoul</i>)	9
Scotch egg - spiced pork, curried mayonnaise * (<i>Tempranillo</i>)	10
Truffle and parmesan arancini - saffron mayonnaise, parmesan * (<i>Chardonnay</i>)	9

Mains

Whole Brill - Cafe de Paris butter, kale, new potatoes * (<i>Chardonnay</i>)	30
Fowey river mussels - cider, onion, thyme, cream, dill, fries * (<i>Sauvignon Blanc</i>)	25
Roast Pork Loin - Sage butter, new potatoes, roast squash, apple pure, cracklings * (<i>Malbec</i>)	28
Moroccan chicken curry - couscous, tea-soaked raisins, coriander, almonds * (<i>Tempranillo</i>)	27
Kilhallon farm 10oz Ribeye steak - tomato, mushroom, salsa verde, fries * { <i>Merlot</i> }	36
Steak and ale pie - broccoli, smoked mash, onion gravy (House Ale)	24
Cornish beef burger - cheese, pastrami, burger sauce, pickle, fries * (<i>Pinot Noir</i>)	21
Ricotta and spinach ravioli - caponata, cavolo nero * (<i>Picpoul de Pinet</i>)	22
Chickpea burger - sweet chilli mayo, kimchi, coriander, pickle, fries * (<i>Pinot Grigio Rose / Gamay</i>)	18

Sides

Fries (add cheese +£1)	5
Posh hash browns - truffle mayonnaise, parmesan	5-5
Mixed salad	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.



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Desserts

Chocolate Mousse – espresso, vanilla ice cream, & honeycomb	10
Vanilla crème brûlée – autumn berries, ricotta doughnuts * <i>{Tokaji}</i>	9.5
Sticky toffee pudding – clotted cream, toffee sauce * <i>{Pedro Ximenez}</i>	9
Spiced Rum Cake – roasted pineapple, yoghurt ice cream	9.5
Westcountry cheeses – chutney, crackers, Eccles cake, 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
Tokaji Aszú - 5 puttonyos	9

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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** {Wine Pairings}*