

Rising Sun Sunday Menu

Mains

Beer Battered Cod Fillet with Chips and Minted Mushy Peas	£17.00
Roasted Chicken Breast with Nduja Butter, Spinach and Patatas Bravas	£15.00
BBQ Baby Back Ribs with Fries and Coleslaw (gf)	£18.00
Whole Grilled Mackerel stuffed with Rosemary & Garlic, with Norfolk Asparagus and Parmesan Potatoes	£16.00
Butternut Squash & Coconut Dhansak with Pilau Rice and Naan Bread (vg)	£14.00
Baked Camembert with Waldorf Salad and Warm Sourdough	£14.00
Beer & Mustard Braised Beef Brisket with Smoked Paprika Fries, Charred Tenderstem & Homemade BBQ Beans	£15.50
Slow-braised Shoulder of Lamb Shepherd's Pie topped with Norfolk Dapple Mash, with Garden Peas and Mint Gravy	£16.00

Burgers

All Served in a toasted brioche bun with fries & coleslaw

The Rising Sun - 6oz Swannington Beef Burger with Maple Bacon, Monterey Jack and Caramelised Onion	£14.50
The Blue Cheese - 6oz Swannington Beef Burger with Blue Cheese, Hash Brown and Homemade Bacon Jam	£15.00
The Double - Two 4oz Swannington Beef Burgers layered with Monterey Jack	£16.50
The Chicken - Buttermilk Fried Chicken with Chipotle Mayo, Guacamole and Red Onion Salad	£15.00
The Fish - Crispy Fish Fillet with Chargrilled Pineapple, Asian Slaw and Sriracha	£15.00
The Vegan - Plant-based Burger with Vegan Cheese (vg)	£14.00

Swannington Steaks

10oz Hanger Steak with Chimichurri and Sea Salt Fries	£18.00
10oz Sirloin with Confit Garlic Butter, Parmesan Fries and Watercress & Sun Dried Tomato Salad	£27.00
add Peppercorn or Blue Cheese Sauce	£2.50

Flat Breads & Open Sandwiches

Harissa Lamb Flat Bread with Red Onion & Coriander Salad and Tzatziki	£14.50
Crispy Halloumi and Roasted Vegetable Flat Bread with Chimichurri and Mint Yoghurt	£13.00
Rare Beef, Horseradish Crème Fraiche, Tomatoes and Fresh Rocket on Toasted Sourdough	£11.00
Oak Smoked Salmon, Cream Cheese, Cucumber and Pea Shoot Salad on Toasted Sourdough	£11.00

Our Traditional 12" Wood-Fired Pizza

Made fresh to order and may arrive before or after food ordered from the main kitchen

Authentic Neapolitan Pizzas with Homemade Passata di Pomodoro

Margherita D.O.C. - Buffalo Mozzarella and Fresh Basil (v)	£11.00
Quattro Formaggi - Blue Cheese, Cheddar, Mozzarella & Parmesan (v)	£13.00
Padana - Goat's Cheese, Spinach and Caramelised Red Onion (v)	£13.00
Prosciutto & Funghi - Italian Cured Ham, Mushrooms and Mozzarella	£13.00
Banchetto di Carne - Sausage, Chicken, Pepperoni, Salami and Mozzarella	£13.00
Milano Forte - Spicy Nduja Sausage, Milano Salami, Jalapenos and Mozzarella	£13.00
Calabra - Pepperoni, Red Onion, Mozzarella and Wild Rocket	£13.00
Banchetto di Verdure - Vegan Mozzarella, Peppers, Red Onion, Sweetcorn, Olives & Spinach (vg)	£13.00
Granchio di Peperoncino - Cromer Crab, Fresh Chilli and Mozzarella	£14.00
Hawaiian - Ham and Pineapple with Mozzarella	£13.00
Frutti Di Mare - Smoked Salmon, Prawns, Anchovies with Spinach and Mozzarella	£14.00
Pizza Verdure - Artichoke, Cherry Tomato, Spinach with Mozzarella	£13.00

BBQ Sauce-based Pizzas

Hunter's Hog - BBQ Chicken, Overnight Roasted Pulled Pork, Spring Onions & Mozzarella	£13.00
Jerk Chicken - Jerk Chicken Breast, Sweetcorn, Jalapenos, Crispy Onions & Mozzarella	£13.00
6-inch Garlic Bread (vg)	£4.00
6-inch Garlic Bread with Cheese (v)	£5.00

Kids' 6-inch Pizzas with Tomato Base and Mozzarella

Margherita (v)	£6.50
Pepperoni	£6.50
Ham	£6.50
Chicken	£6.50

Lighter Eating

Norfolk Asparagus Soup with Crème Fraiche	£6.50
Salt & Pepper Squid and King Prawns with Pickled Radish, Ginger, Chillies and Coriander	£9.00
Caprese Salad - Fresh Basil, Buffalo Mozzarella and Italian Plum Tomato (v) (gf)	£7.50
Buffalo Hot Wings with Blue Cheese Dressing	£8.00
Rising Sun Shrimp Cocktail	£9.00
Beer & Lime Marinated Whitebait with Lemon & Garlic Aioli	£8.00
Smoked and Cured Fish Platter with Pickles and Bread	£9.00
Cured Meats and Norfolk Cheese Board	£9.00

Sides

Chunky Chips or Fries (vg) (gf)	£3.50
Cheesy Chips (gf)	£4.50
Homemade Coleslaw (gf)	£3.00
Scampi with Tartare Sauce	£6.00
Onion Rings	£3.50

Salads

Chicken Caesar Salad	£14.00
Cromer Crab Salad with New Potatoes and Samphire	£18.00
Crispy Chilli Beef with Peanut, Coriander & Beansprout Salad	£14.00
House Super Food Salad (vg)	£13.00

Traditional Sunday Roasts

Roast Sirloin of Beef (served pink)	£16.00
Roast Chicken Breast with Stuffing	£15.00
Roast Loin of Swannington Pork with Stuffing	£15.00
Parsnip & Cranberry Nut Loaf (vg)	£14.00

All served with roast potatoes, creamy mash, Yorkshire pudding, gravy and vegetables

Rising Sun

Childrens' Menu

Battered Fish and Chips	£6.50
Grilled Sausage and Mash with Peas	£6.50
Free Range Chicken Strips and Chips with Baked Beans	£6.50
Cheeseburger and Chips	£6.50
Kids' 6-inch Pizza - Margherita, Pepperoni, Ham or Chicken	£6.50

Desserts







Salted Caramel Profiteroles with Toffee Sauce	£7.00
Eton Mess Cheesecake	£7.00
Warm Chocolate Brownie with Vanilla Ice Cream (gf)	£7.00
Cherry Bakewell Tart with Raspberry Ripple Ice Cream	£7.00
Chocolate, Almond & Pistachio Truffle Torte with Vanilla Ice Cream (VG)	£7.00
Mixed Ice Cream and Sorbet (GF)	£6.00

Speciality Coffee & Tea Menu

Double Espresso	£2.45
classic Italian coffee, short black with an intense aroma and after taste	
Double Espresso Macchiato	£2.55
a shot of espresso marked with a little frothed milk	
Café Americano	£2.60
espresso topped with hot water	
Cappuccino	£2.85
one third espresso, one third hot milk and one third frothed milk	
Flat White	£2.85
a double shot of espresso with micro-foamed milk	
Cafe Latte	£2.75
a shot of espresso topped with hot milk	
Flavoured Latte	£2.95
a shot of flavoured syrup (hazelnut, caramel, vanilla)	
Hot Chocolate	£2.85
Hot Chocolate Deluxe	£3.75
Decaffeinated Coffee	£2.45
English Tea & Fruit Teas	£2.45
Selection of Liqueur Coffees	from £4.90

Wine List



Sparkling and Champagnes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" NV Veneto, Italy  	£6.00	£30.00
<i>Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple. Fresh and light on the palate with balanced acidity.</i>		
Taittinger Brut Reserve NV Champagne, France  		£67.00
<i>From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.</i>		
Laurent Perrier Cuvee Rosé NV Champagne, France  		£87.00
<i>Pretty raspberry hints this fresh, crisp champagne shows flavours of strawberries, redcurrants, raspberries and fine black cherries.</i>		

White wine















	175ml	250ml	Bottle
Pinot Grigio, "San Antonio" 2019 Veneto, Italy  	£5.85	£8.20	£23.00
<i>Ripe fruit aroma with pear and melon flavours on the palate. Crisp and dry.</i>			
Picpoul de Pinet "Le Beau Flamant" 2020 Coteaux du Languedoc, France	£6.80	£9.50	£27.00
<i>Known as 'the Chablis of the South', Picpoul is crisp and dry but with plenty of stone fruit, melon, and tropical flavours.</i>			
Sauvignon Blanc "Aroha Bay" 2020 Marlborough, New Zealand  	£7.95	£11.20	£32.00
<i>Aroha Bay has a lively, fresh cut grass nose with plenty of zippy kiwi fruit and tropical fruit flavours typical of the region.</i>			
Chardonnay "Mr Goose Esq" 2020 South East Australia	£6.55	£9.20	£26.00
<i>Aromas of candied lemon, lime and honeydew melon. The palate is a fusion of sweet citrus, pear-drop and ripe stone fruits.</i>			
Pa Road Pinot Gris 2020 Marlborough, New Zealand			£29.00
<i>This wine possesses a lovely floral bouquet with ripe pear and lingering spice. The palate is rich and juicy and explodes with flavours of nashi pear, nectarine, and ginger leading into a long dry spicy finish.</i>			
Chablis, William Fevre 2017 Burgundy, France 	£9.60	£13.50	£39.00
<i>Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation.</i>			
Viognier North Coast, Cline Cellars 2018 California, USA  	£7.75	£10.85	£31.00
<i>Wonderfully fragrant with notes of pithy stone fruits, bight jasmine and honeysuckle. The palate follows through with a richness of fruit including ripe peach and apricot. The finish is given finesse by the refreshing acidity.</i>			
Silex Blanc Flint Vineyard 2019 Norfolk, England  			£35.00
<i>This is a complex wine, with breezy floral notes overlaying fresh spice and toasted almond. It is zippy on the palate, clean and linear with good structure.</i>			

Dessert Wine

	100ml	Bottle
Cline Cellars Late Harvest Mourvedre 2017 California, USA  	£9.60	£36.00
<i>This wine is luxuriously sweet and divinely tempting. Layers of coffee, chocolate, black berries and prunes dominate but they are beautifully balanced with a firm structure of acid and fine grained tannins.</i>		



Red wine

	175ml	250ml	Bottle
El Viajo de Valle Pinot Noir 2020 Valle Central, Chile  	£6.80	£9.50	£27.00
<i>Deliciously long, bright, textural Pinot from cold, stony vineyards deep in the Central Valley's old glacial riverbeds. Summer fruits of red currant, raspberry and wild strawberries on the nose follow through to a juicy palate.</i>			
Cabernet Franc, Domaine du Moulin Camus 2020 Loire, France  			£30.00
<i>Punchy flavours of blackcurrant, raspberry and leafy tobacco notes. Medium bodied, fine grained tannins, juicy red berries and a fresh and supple palate.</i>			
Valpolicella Classico, Tedeschi Lucchine 2020 Veneto, Italy 			£33.00
<i>Lively acidity with well balanced fruit delivering a supple and smooth wine with ripe bramble fruit and elegant finish.</i>			
Merlot "Caracara" 2020 Central Valley, Chile  	£6.10	£8.50	£24.00
<i>Full-bodied, smooth & bursting with rich plum and red cherry fruit, gentle spice, soft tannins and a long finish.</i>			
Shiraz "Mr Goose Esq" 2020 South East Australia	£6.55	£9.20	£26.00
<i>Rich blackberry, black cherry and plum flavours. Complex oak characters of coffee, vanilla and caramel.</i>			
Rioja Crianza, Cerro Anon 2018 Rioja, Spain  	£7.75	£10.85	£31.00
<i>Intense dark red and ruby in colour. Initially fruity on the nose, followed by the spicy aromas created during the oak ageing process. Round and mellow in the mouth with a lovely, long finish.</i>			
Malbec Reserva Trueno, Los Horaldos 2019 Mendoza, Argentina 	£7.75	£10.85	£31.00
<i>Intense ruby red with purple highlights. Complex aromas of red and black berries with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, offering ripe sweet tannins, purity of fruit and a lingering finish.</i>			
Cabernet Sauvignon, Tributo Single Vineyard 2018 California, USA  			£34.00
<i>With a great fruit intensity, its aromas of blackberries, currants and cassis show up swiftly on the nose. Slight hints of mocha, complemented by sour cherries emerge little by little as the wine opens up in the glass.</i>			
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Rosé wine			
Pinot Grigio Rosé, "San Antonio" 2020 Veneto, Italy  	£5.65	£7.85	£22.00
<i>Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink.</i>			
Blush Zinfandel "Hawkes Peak" 2020 California, USA	£6.10	£8.50	£24.00
<i>Fun, refreshingly off-dry and deliciously drinkable! A delicate salmon-pink, medium wine that has been made using a very short maceration of the Zinfandel grapes after pressing.</i>			
Coteaux d'Aix-En-Provence Rosé, Domaine Valfont 2020 Cotes de Provence, France	£7.05	£9.85	£28.00
<i>The Domaine Valfont rosé wine is pink in colour with subtle violet nuances. Its nose is fine, complex, and engaging. A lively wine, it remains round on the palate with hints of sweet red fruit.</i>			

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.
Key: v = vegetarian vg = vegan gf = gluten-free Please ask a member of staff if you require assistance.