

Rising Sun

Mains

Beer Battered Cod Fillet with Chips and Minted Mushy Peas	£15.00
Local Pork Sausage wrapped in Bacon with Creamy Mash, Roasted Root Vegetables and Caramelised Onion Gravy	£15.00
BBQ Baby Back Ribs with Fries and Coleslaw (gf)	£18.00
Mixed Fish & Smoked Fish Pie Topped with Norfolk Dapple Mash	£15.00
Parmesan Breaded Sole Goujons with Lemon Aioli & Skinny Fries	£15.00
Butternut Squash & Coconut Dhansak with Pilau Rice and Naan Bread (vg)	£14.00
Pan fried Chicken Breast with Baked Chorizo, Sundried Tomato & Mozzarella Potatoes	£15.00
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	£15.50
Salt & Pepper Squid and Swordfish Stir Fry with Egg Noodles	£18.00

Burgers, Hot Dogs & Steaks

Burgers served in a toasted sesame bun with fries & coleslaw

Rising Sun 6oz Swannington Beef Burger with Maple Bacon, Monterey Jack Cheese, Caramelised Onion	£14.50
6oz Swannington Beef Burger topped with Blue Cheese, Homemade Bacon Jam and Pickled Onion Rings	£15.00
Buttermilk Chicken Burger with Chipotle Mayo, Guacamole and Red Onion Salad	£15.00
Plant-based Burger with Vegan Cheese (vg)	£14.00
Chilli Dog - Pork Sausage with Brisket Chilli, American Mustard, Cheddar & Crispy Onions in a Brioche Bun with Fries	£14.50
Rising Sun Steak Sandwich with Garlic Aioli and Onion Marmalade	£12.00
Cajun Flat Iron Steak with Ranch Salad and Spiced Fries	£18.00
14oz Rump Steak with Confit Tomatoes, Garlic Flat Mushroom and Rosemary Salt Chips	£26.00
<i>add Peppercorn or Blue Cheese Sauce</i>	£2.50

Rising Sun Flat Breads

Harissa Lamb with Red Onion & Coriander Salad and Tzatziki	£14.50
Skewered Marinated Pork Souvlaki with Crispy Halloumi Salad and Yoghurt Dressing	£14.50
Crispy Halloumi and Roasted Vegetables with Chimichurri and Mint Yoghurt	£13.00
Surf'n'Turf - Chargrilled Rump Steak and Garlic Butter King Prawns with Caesar Salad	£21.00

Our Traditional 12" Wood-Fired Pizza

Authentic Neapolitan Pizzas with Homemade Passata di Pomodoro

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

BBQ Sauce-based Pizzas

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

Kids' 6-inch Pizzas with Tomato Base and Mozzarella

<i>Margherita (v)</i>	£6.50
<i>Pepperoni</i>	£6.50
<i>Ham</i>	£6.50
<i>Chicken</i>	£6.50

Lighter Eating

Roast Parsnip & Celeriac Soup with Parsnip Crisps	£6.50
Tempura King Prawns with Homemade Sweet Chilli Dipping Sauce	£8.50
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
Baked Camembert with Stone Baked Bread & Chutney (v)	£8.50
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
Hot & Cold Seafood Salad	£18.50
Crispy Chilli Beef with Peanut, Coriander & Beansprout Salad	£14.00
House Super Food Salad (vg)	£13.00

Loaded Fries

Hunter's Hog - BBQ Chicken, Overnight Roasted Pulled Pork, Spring Onions & Mozzarella (gf)	£9.00
Vietnamese - Crispy Beef, Beansprouts, Spring Onions, Sriracha, Peanuts & Coriander (gf)	£9.00
Vegan Chilli Cheese Fries (vg) (gf)	£9.00
Rising Sun Poutine - Mozzarella, Cheddar, Chunks of Confit Bacon, Crispy Onions & Gravy	£9.00

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Childrens' Menu

Battered Fish and Chips	£6.00
Grilled Sausage and Mash with Peas	£6.00
Free Range Chicken Strips and Chips with Baked Beans	£6.00
Cheeseburger and Chips	£6.00
Kids' 6-inch Pizza - Margherita, Pepperoni, Ham or Chicken	£6.50

Desserts

Salted Caramel Profiteroles with Toffee Sauce	£7.00
Cherry Bakewell Tart with Raspberry Ripple Ice Cream	£7.00
Warm Chocolate Brownie with Vanilla Ice Cream	£7.00
Honeycomb Cheesecake with Belgian Chocolate Ice Cream	£7.00
Sticky Toffee Pudding with Caramel Sauce & Cream	£7.00
Warm Churros with White & Milk Chocolate Sauce	£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	£6.50	£29.00
<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. All our lovely salads.</i>		
Taittinger Brut Reserve NV Champagne, France		£66.00
<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. Cod & Chips.</i>		
Laurent Perrier Cuvee Rosé NV Champagne, France		£86.00
<i>Pretty raspberry hints this fresh, crisp champagne shows flavours of strawberries, redcurrants, raspberries and fine black cherries. Tempura King Prawns.</i>		

White wine

	125ml	175ml	250ml	Bottle
Pinot Grigio, "San Antonio" 2019 Veneto, Italy	£4.35	£5.85	£8.20	£23.00
<i>A great example of Pinot Grigio. Delicate colour, this light bodied PG has a ripe fruit aroma with pear and melon flavours on the palate. Crisp and dry, it has balanced acidity with a long lingering finish. Cromer Crab Salad.</i>				
Outnumbered Sauvignon Blanc 2021 Waiapara, New Zealand	£5.75	£7.75	£10.75	£30.00
<i>Crisp and dry with pink grapefruit and pineapple aromas, which provide the wonderful ripeness of flavour on the palate. Salmon & Asparagus.</i>				
Picpoul de Pinet "Hen Pecked" 2019 Coteaux du Languedoc, France				£28.00
<i>Floral and tropical fruit notes on the nose. On the palate this crisp, dry white has plenty of stone fruit, melon, and zesty notes. Tuna Salad.</i>				
Chardonnay "Helmsman" 2018 Central Ranges, Australia	£5.00	£6.75	£9.50	£26.00
<i>Stone fruit, fig and subtle citrus flavours, balanced by toasty oak. Butternut Squash Curry.</i>				
Riesling Spätlese, Abtei Himmerod 2019 Mosel, Germany				£27.00
<i>A light yellow colour with golden hints, a yellow apple and peach nose with a fine aromatic, a wonderful balance between acidity and enjoyable sweetness. Asparagus & Feta Pizza.</i>				
Chablis, William Fevre 2017 Burgundy, France				£29.00
<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. Chicken Caesar Salad.</i>				
Viognier North Coast, Cline Cellars 2018 California, USA	£6.50	£9.00	£10.50	£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. Southern Fried Pork Belly.</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. Tuna Salad.</i>				

Dessert Wine

	100ml	Bottle
Cline Cellars Late Harvest Mourvedre 2016 California, USA	£9.00	£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. Chocolate Brownie.</i>		



Red wine

	125ml	175ml	250ml	Bottle
El Viajo de Valle Pinot Noir 2019 Valle Central, Chile	£5.25	£7.00	£10.20	£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. Plant Based Burger.</i>				
Fleurie "Les Dévots", Domaine Loron 2017 Beaujolais, France				£31.00
<i>Lingering as an expensive perfume would on the finish. Lamb Flat Breads.</i>				
Valpolicella Classico, Tedeschi Lucchine 2018 Veneto, Italy				£33.00
<i>Lively acidity with well balanced fruit delivering a supple and smooth wine with ripe bramble fruit and elegant finish. Any Pizza you chose will work well!</i>				
Merlot "Caracara" 2019 Central Valley, Chile	£4.75	£6.25	£8.50	£24.00
<i>Full-bodied, smooth & bursting with rich plum and red cherry fruit, gentle spice, soft tannins and a long finish. Beef Burger.</i>				
Shiraz "Helmsman" 2017 Central Ranges, Australia	£5.00	£6.80	£9.50	£27.00
<i>A rich and flavoursome Shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins. Burger with Pulled Pork.</i>				
Rioja Crianza, Cerro Anon 2017 Rioja, Spain	£6.50	£9.00	£11.00	£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. Chicken & Chorizo Jambalaya.</i>				
Malbec Reserva Trueno, Los Horaldos 2018 Mendoza, Argentina	£6.50	£9.00	£11.00	£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. Sirloin Steak with Sauce.</i>				
Cabernet Sauvignon, Charles Wetmore, Wente Vineyards 2017 California, USA				£46.00
<i>Bold tannins and ripe fruit character, which coupled with the natural acidity from the long growing season, creates a beautifully balanced wine. BBQ Baby Back Ribs.</i>				

Rosé wine

Pinot Grigio Rosé, "San Antonio" 2019 Veneto, Italy	£4.25	£5.75	£7.90	£22.00
<i>Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. Caprese Salad.</i>				
Blush Zinfandel "Hawkes Peak" 2018 California, USA	£4.75	£6.25	£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. BBQ Baby Baked Ribs.</i>				
Coteaux d'Aix-En-Provence Rosé, Domaine Valfont 2018 Cotes de Provence, France	£5.35	£7.20	£10.00	£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. Granchio di Peperoncino Pizza.</i>				

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