

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 and Smoked Fish Pie topped with Norfolk Dapple Mash (gf)	£15.00
Parmesan Breaded Sole Goujons with Lemon Aioli & Skinny Fries	£15.00
Harissa Lamb Flat Bread with Red Onion & Coriander Salad and Tzatziki	£14.50
Butternut Squash & Coconut Dhansak with Pilau Rice and Naan Bread (vg)	£14.00
Pan Fried Chicken Breast with Baked Chorizo, Sun Dried Tomato & Mozzarella Potatoes	£15.00
Beer & Mustard Braised Beef Brisket with Smoked Paprika Fries, Charred Tenderstem & Homemade BBQ Beans	£15.50
Skewered Marinated Pork Souvlaki with Crispy Halloumi Salad and Yoghurt Dressing	£14.50
Slow-braised Shoulder of Lamb Shepherd's Pie topped with Norfolk Dapple Mash, with Garden Peas and Mint Gravy	£15.50

Burgers & 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 BBQ Pulled Pork	£15.50
Buttermilk Jerk Chicken Burger with Corn Relish and Jerk Mayo	£15.00
Plant-based Burger with Vegan Cheese (vg)	£14.00
Cajun Flat Iron Steak with Ranch Salad and Spiced Fries	£18.00
10oz Swannington Sirloin Steak with Sun Dried Tomato & Watercress Salad and Hand Cut Chips (gf)	£24.00
<i>add Peppercorn or Blue Cheese Sauce</i>	£2.50

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
Tandoori Chicken - Mint Raita, Coriander, Mango Chutney & Crushed Poppadom's	£9.00

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

'We will try to get your orders at the table but if you are ready to order before we get to you please feel free to order at the Trailer'

Our standards are high, and all pizzas are made and cooked to order. So that they reach you at their very best, they will be served straight from the oven. This means that food coming from our kitchen may arrive before OR after your pizza.

Lighter Eating

Roasted Tomato & Red Pepper Soup (vg)	£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
Calamari Fritti 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
Fresh Seared Tuna Nicoise (served pink)	£14.00
Cromer Crab Thermidor with Sautee Potatoes	£16.50
House Super Food Salad (vg)	£13.00

Sub Rolls served with salad garnish & coleslaw

Philly Cheese Steak	£10.00
Chicken, Bacon & Avocado	£10.00
Fresh Mozzarella, Tomato & Basil Pesto (v)	£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	£6.00
Apple Crumble with Vanilla Ice Cream	£6.00
Warm Chocolate Brownie with Vanilla Ice Cream	£6.00
Honeycomb Cheesecake with Praline Ice Cream	£6.00
Sticky Toffee Pudding with Caramel Sauce & Clotted Cream	£6.00
Mixed Ice Cream and Sorbet (GF)	£5.50

Speciality Coffee & Tea Menu

Double Espresso classic Italian coffee, short black with an intense aroma and after taste	£2.10
Double Espresso Macchiato a shot of espresso marked with a little frothed milk	£2.20
Café Americano espresso topped with hot water	£2.25
Cappuccino one third espresso, one third hot milk and one third frothed milk	£2.50
Caffé Latte a shot of espresso topped with hot milk	£2.50
Flavoured Latte a shot of flavoured syrup a shot of espresso, topped with hot milk	£2.80
Hot Chocolate	£2.75
Decaffeinated Coffee	£2.00
Filter Coffee	£2.10
English Tea & Fruit Teas	£2.10
Selection of Liqueur Coffees	from £4.80



Sparkling and Champagnes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" NV Veneto, Italy	£6.50	£28.00
Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple, there are also good secondary notes of acacia and lilac. Fresh and light on the palate with balanced acidity. Food match - All our lovely salads		

Veuve Clicquot, Yellow Label Brut NV Champagne, France	£65.00
Veuve Clicquot's distinctive yellow label has been a guarantee of quality for centuries, and once again this highly respected house has confirmed its stellar reputation with this rich and complex bubbly - no wonder it's our bestselling Champagne! Pale gold with fine bubbles.	

Laurent Perrier Cuvee Rosé NV Champagne, France	£85.00
Pretty raspberry hints this fresh, crisp champagne shows flavours of strawberries, redcurrants, raspberries and fine black cherries.	

White wine

	125ml	175ml	250ml	Bottle
Pinot Grigio, "San Antonio" 2019 Veneto, Italy	£4.20	£5.65	£7.85	£22.00
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. Food match - Cromer Crab Salad				

Sauvignon Blanc, "The Fellowship" 2019 Marlborough, New Zealand	£4.85	£6.55	£9.20	£26.00
Crisp and dry with pink grapefruit and pineapple aromas, which provide the wonderful ripeness of flavour on the palate. Food match - Salmon & Asparagus				

Picpoul de Pinet "Hen Pecked" 2019 Coteaux du Languedoc, France	£27.00
Floral and tropical fruit notes on the nose. On the palate this crisp, dry white has plenty of stone fruit, melon, and zesty notes. Food match - Tuna Salad	

Chardonnay "Helmsman" 2018 Central Ranges, Australia	£4.85	£6.35	£8.85	£25.00
Stone fruit, fig and subtle citrus flavours, balanced by toasty oak. Food match - Butternut Squash Curry				

Riesling Spätlese, Abtei Himmerod 2019 Mosel, Germany	£26.00
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. Food match - Asparagus & Feta Pizza	

Chablis, William Fevre 2017 Burgundy, France	£38.00
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. Food match - Chicken Caesar Salad	

Viognier North Coast, Cline Cellars 2018 California, USA	£5.50	£7.50	£10.50	£30.00
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. Food match - Southern Fried Pork Belly				

Silex Blanc Flint Vineyard 2019 Norfolk, England	£34.00
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. Food match - Tuna Salad	
Vegetarian Vegan	

	100ml	Bottle
Dessert Wine		
Cline Cellars Late Harvest Mourvedre 2016 California, USA	£9.00	£35.00

Wine List

Red wine

	125ml	175ml	250ml	Bottle
El Viajo de Valle Pinot Noir 2019 Valle Central, Chile	£4.85	£6.55	£9.20	£26.00
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. Food match - Plant Based Burger				

Fleurie "Les Saproletes", Domaine Loron 2017 Beaujolais, France	£30.00
Lingering as an expensive perfume would on the finish. Food match - Lamb Flat Breads	

Valpolicella Classico, Tedeschi Lucchine 2018 Veneto, Italy	£32.00
Lively acidity with well balanced fruit delivering a supple and smooth wine with ripe bramble fruit and elegant finish. Food match - Any Pizza you chose will work well!	

Merlot "Caracara" 2019 Central Valley, Chile	£4.35	£5.85	£8.20	£23.00
Full-bodied, smooth & bursting with rich plum and red cherry fruit, gentle spice, soft tannins and a long finish. Food match - Beef Burger				

Shiraz "Helmsman" 2017 Central Ranges, Australia	£4.85	£6.55	£9.20	£26.00
A rich and flavoursome Shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins. Food match - Burger with Pulled Pork				

Rioja Crianza, Cerro Anon 2017 Rioja, Spain	£5.50	£7.50	£10.50	£30.00
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. Food match - Chicken & Chorizo Jambalaya				

Malbec Reserva Trueno, Los Horaldos 2018 Mendoza, Argentina	£30.00
Intense ruby red with purple highlights. Complex aromas of red and black berries such as cherries, plums and raspberries with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, offering ripe sweet tannins, purity of fruit and a lingering finish. Food match - Sirloin Steak with Sauce	

Cabernet Sauvignon, Charles Wetmore, Wente Vineyards 2017 California, USA	£45.00
Bold tannins and ripe fruit character, which coupled with the natural acidity from the long growing season, creates a beautifully balanced wine. Food match - BBQ Baby Back Ribs	
Vegetarian Vegan	

Rosé wine

Pinot Grigio Rosé, "San Antonio" 2019 Veneto, Italy	£4.20	£5.65	£7.85	£22.00
Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. Food match - Caprese Salad				

Blush Zinfandel "Hawkes Peak" 2018 California, USA	£4.50	£6.10	£8.50	£24.00
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. Food match - BBQ Baby Baked Ribs				

Coteaux d'Aix-En-Provence Rosé, Domaine Valfont 2018 Cotes de Provence, France	£5.20	£7.05	£9.85	£28.00
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. Food match - Granchio di Peperoncino Pizza				

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