

THE RISING SUN

SUNDAY MENU

SMALL PLATES

3 SMALL PLATES FOR £17.95
5 SMALL PLATES FOR £29.95

GORDAL OLIVES /vg	£3.95
HUMMUS /VG	£5.45
Warm pitta	
PADRON PEPPERS /vg	£3.95
Sea salt	
SOUP OF THE DAY	£6.45
Ciabatta	
MAC & CHEESE CROQUETTES /v	£7.45
Truffle mayonnaise	
SALT & PEPPER SQUID	£7.45
Tartare sauce	
CRISPY CAULIFLOWER BITES /vg	£6.45
Chipotle hot sauce	
TAHINI ROASTED SQUASH /vg	£6.45
Crispy kale & mint coconut yogurt	
PAN-FRIED GARLIC KING PRAWNS	£8.45
Sourdough	
BUTTERMILK CHICKEN TENDERS	£7.95
Pesto mayo	
BAO BUNS	£7.95
CHOICE OF: Pork belly / Grilled aubergine & red pepper /vg	

BURGERS

SERVED WITH SKIN ON FRIES

CLASSIC	£14.45
Aged beef, burger sauce, lettuce, tomato, pickles	
+ ADD: CHEESE	£0.95
BIG SUN BURGER	£16.45
Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles	
MAC DADDY BURGER	£17.95
Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	
BUTTERMILK FRIED CHICKEN	£15.95
Garlic mayonnaise, pickles, lettuce, tomato	
PLANT BURGER /vg	£14.95
Burger sauce, cheese, pickles, lettuce, tomato	
HALLOUMI /v	£14.95
Aubergine, red pepper, lettuce, tomato, vegan mayo	
+ ADD: Red onion Jam / Jalapenos / Salsa	50p
+ ADD: Streaky bacon / Halloumi	£2.95
+ ADD: Mac & cheese croquette	£2.95

ALLERGIES

Before you order your food & drink, please inform a member of staff if you have a food allergy or intolerance

/v – VEGETARIAN /vg – VEGAN

ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkie & proper gravy

LEG OF LAMB	£17.95	PORK BELLY	£15.95
Mint sauce		Apple sauce	
RIBEYE OF BEEF	£17.95	MUSHROOM & CASHEW WELLINGTON /vg	£14.95
Horseradish sauce			
CORNFED CHICKEN SUPREME	£15.95	JUNIOR ROAST	£8.50
Stuffing		12 and under	

MAINS

PIE OF THE DAY /v option available	£16.95
Mash or chips, buttered vegetables, proper gravy	
FISH & CHUNKY CHIPS	£17.95
Ale-battered cod, tartare sauce, mushy peas	
SAUSAGE & MASH	£16.45
Cumberland sausages, onions rings, seasonal vegetables & proper gravy	
THAI GREEN CURRY /vg	£15.95
New potatoes, aubergine, courgette, mangetout, jasmine lime rice	
+ ADD: Chicken	£3.95
+ ADD: Garlic Prawns	£3.95
BBQ GLAZED BABY BACK PORK RIBS & FRIES	
Half-rack £12.95 – Full-rack £21.95	

SHARERS

CHICKEN WINGS	
CHOICE OF: Buffalo / Korean / BBQ sauce	
6 for £6.95 or 15 for £15.95	
DIRTY FRIES	£11.95
Cheese, spicy mayo, jalapeños	
+ ADD: PULLED PORK	£3.95
NACHOS	£9.95
Guacamole, salsa, sour cream, jalapeños	
+ ADD: PULLED PORK	£3.95
DUCK GYOZA	
Dipping soy sauce	
6 for £6.95 or 15 for £14.95	

DESSERTS

SEASONAL FRUIT CRUMBLE /v	£6.95
With proper custard or ice cream	
HONEYCOMB CHEESECAKE	£6.95
CHOCOLATE BROWNIE	£6.95
Vanilla ice cream	
CHOCOLATE ORANGE TART /vg	£6.95
Sorbet	
ICE CREAM & SORBETS	£2.00 per scoop
Ask server for flavours!	

SHARING ROAST

FOR TWO

Served in our famous monster Yorkie with your choice of three meats & a jug of proper gravy

£33.95

SIDES

FRIES OR CHUNKY CHIPS	£3.95
GARLIC BREAD	£3.45
ONION RINGS	£3.45
PIGS IN BLANKETS	£4.95
ROAST POTATOES	£3.95
JUG OF GRAVY	£1.95
CAULIFLOWER CHEESE	£3.95

WEEKLY OFFERS



BURGER MONDAY

Any burger + beer, wine or soft drink

£15.95



TUESDAY QUIZ SHARER OFFER

20% off sharers for all quizzers!



RIBS & WINGS WEDNESDAY

Ribs, fries & drink £21.95

7 wings & 5 hot sauces £9.95

Add extra wings – 40p each



STEAK THURSDAY

Steak, chunky chips, sides, sauce

+ beer, cider, wine or soft drink

Ribeye £19.50 – Fillet £21.50



TAPAS FRIDAY

4 small plates + a bottle of house wine

£29.95

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WINE LIST

WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
DRY WHITE – MARCEL HUBERT	France	Bright & aromatic, peach, citrus, passion fruit	4.95	6.65	19.95
VERDEJO – SEÑORÍO DE CHICAL	Spain	Fresh & fruity, green apple, pear, crisp lemon	5.15	6.95	20.95
CHARDONNAY – SAN ANDRES /V	Chile	Grassy tropical flavours of pineapple, honey, citrus fruit	5.50	7.2	21.65
SAUVIGNON BLANC – PATERSONS GROVE	New Zealand	Zesty gooseberry, passion fruit	6.25	8.95	26.85
PICPOUL DE PINET – CARTE NOIR /V	France	Dry, ripe, peach, mango fruit with an underling salty zing	7.5	10.25	29.45
GAVI DI GAVI – ASCHERI /V	Italy	Fresh, floral, green fruit, mineral undertone	8.55	12.25	36.75
CHABLIS – HENRI LA FONTAINE /V	France	Mineral aromas and a hint of butter, crisp, flinty	10.25	13.25	39.75

RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
JUICY RED – MARCEL HUBERT	France	Fruity, smooth tannins, juicy, ripe	4.95	6.65	19.95
TEMPRANILLO – SEÑORÍO DE CHICAL	Spain	Rich cherry, raspberry, hint of cake	5.15	6.95	20.95
SHIRAZ – MCGUIGAN BLACK LABEL	Australia	Ripe plum, blackcurrant, spices	5.25	7.45	22.35
MALBEC – LOS PICOS DISTANTES /V	Argentina	Blackberry & blueberry, hints of peppery spice & cocoa	6.25	8.85	26.65
RIOJA CRIANZA – DON PAVRAL /V	Spain	Rich & bright black and red cherry fruit, soft vanilla oak	6.25	8.85	26.65
MERLOT – CASILLERO DEL DIABLO	Chile	Cherries, licorice, subtle touches of vanilla and toffee	6.65	9.25	27.75
PINOT NOIR – UNDIVIDED	France	Intense aromas of red fruits, spices and vanilla	6.45	9.25	27.75

ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
ROSADO – SEÑORÍO DE CHICAL	Spain	Aromas of fresh fruit with hints of red berries	4.95	6.65	19.95
PALE ROSÉ – CALVET	France	Clean, fresh grapefruit with hints of lime	6.25	8.85	26.65
WHISPERING ANGEL CHATEAU D'ESCLANS	France	Perfumed, elegant summer fruits	–	–	35.95

CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	125ml	Bottle
PROSECCO SPUMANTE	Italy	White stone fruit and lemon flavours and fine bubbles	8.95	24.95
PAUL LANGIER CHAMPAGNE BRUT	France	Ripe fruit notes with a classic biscuity finish	–	35.95
PROSECCO ROSÉ	Italy	Citrus, rose and strawberry	–	24.95