



HOUSE OF THE RISING SUN

Served from 11:30am until 9pm daily, 10pm Friday & Saturday.

Earth

Mezze Board – Grilled flatbread – Red pepper hummus – Spiced falafel – Cous cous salad – kalamata olives – barrel-aged feta

£10.95 VGr DFr GFr V

Lentil Dhal – Home-style lentil dhal curry – split lentils cooked in a rich aromatic curry base, garnished with pan roasted aubergine & crisp fried chickpeas.

£8.50 VG GF DF V

Soy Glazed Oyster Mushroom Bao Bun – Chinese bao bun stuffed with, pickled cucumber & carrot, hoisin, coriander.

£5.95 VG DF V

Pani Puri – From the streets of Delhi – crisp puffed flatbreads, filled with spiced chickpeas & potato, garnished with coconut milk raita, pomegranate, coriander & Bombay mix.

£7.95 VG DF V

Tofu Katsu – Kara-age tofu in a silky Japanese curry sauce.

£10.50 VG DF V

Sweet & Sour Tofu – A Cantonese favourite – crisp battered tofu topped with our special sweet & sour sauce.

£10.50 VG DF V

Crispy Aubergine – slices of aubergine in a light batter, seasoned with ras el hanout, chives & wildflower honey.

£6.95 VGr DF V



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Land

Pork Belly – Slow cooked pork belly, charred watermelon with a honey, soy & hoisin dressing, garnished with julienne carrot dill pickle & coriander.

£10.95 DF

Korean Pulled Beef Bao Bun – Slow cooked beef skirt in a tangy Korean sauce, kimchi, kewpie mayo & sesame seeds.

£5.95 DF

Sweet & Sour Chicken – A Cantonese favourite – crisp battered chicken topped with our special sweet & sour sauce.

£10.50 DF

Teriyaki Beef – Char-grilled teriyaki marinated beef, sesame seeds, chives, crispy onion & teriyaki glaze.

£13.95 GFr DF

Chicken Shawarma – Char-grilled chicken thigh marinated in Lebanese 7 spice yoghurt, pickled red cabbage, guindilla pepper & lemon.

£9.50 GF

Pork Ribs – Soy, garlic, ginger & maple glazed pork ribs, sesame seeds, red chilli & spring onions.

£10.95 GF DF

Chicken Katsu – Kara-age chicken breast in a silky Japanese curry sauce

£10.50 DF



Sea

Takoyaki – Octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & shaved bonito

£9.95 DF

Baked Crab & Pork Belly Glass Noodles – Chinese cooking methods with Thai flavours – soy dressed glass noodles baked with sweet crab meat & wafer-thin pork belly. Green Nam-Jim sauce.

£9.95 DF GF

Tempura Squid & Prawns – King prawns & squid in a light & crispy Japanese tempura batter. Served with samphire & a chilli yuzu mayonnaise.

£10.95 DF

Sweet Potato & Crayfish Empanada – From the streets of Bogotá with the flavours of New Orleans – a crisp pasty filled with a hearty mix of Cajun spiced sweet potato, crayfish & corn. Served with salsa Verde.

£8.95

Sea Bass Tagine – Pan-fried Sea bass. Served with a rich traditional North African tagine, consisting of peppers, onions & apricots.

£11.95 DF GF

Salmon Ceviche – Peruvian ceviche of fresh salmon, mango & pomegranate, topped with keta caviar & micro coriander.

£10.95 DF GF

Moules Masala – Steamed Scottish mussels served with an authentic Indian masala sauce. Finished with coriander & red chillies.

£11.95 GF



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Sides

Edamame – Salty, sticky, or spicy **£4.50 DF GFr V VG**

Hand-cut Skin-on Chips – **£3.95 GF DF V VG** **Fragrant Sticky Thai Rice** – **£3.95 GF DF V VG**

Kalamata Olives – **£4.50 DF GF V VG**

Shrimp Crackers with Sweet Chilli Dipping Sauce – Dark & white shrimp crackers served with a Thai sweet chilli sauce **£3.95 GF DF**

Stir-fried Egg Noodles – **£4.75 DF V VG GFr**

Add tofu, chicken, prawns or pork **£2.50**

Mini Greek Salad – Gem lettuce, tomato, cucumber, onion, feta cheese, kalamata olives, olive oil & oregano dressing **£4.95 DFr V VGr**

Side of Greens – Steamed greens dressing with lemon dressing **£3.95 DF GF V VG**

Bread Board – Artisan bread, English butter, sea salt & European oils & vinegars **£4.95 GFr DFr V VGr**

Desserts

Churros con Chocolate – Fried Spanish style doughnuts, cinnamon sugar with a thick dark chocolate dipping sauce.

£6.50 V VGr DFr

Honeycomb Cheesecake – An individual creamy vanilla cheesecake with a chocolate & honeycomb base, topped with homemade honeycomb, wild-flower honey & bee pollen.

£7.50

Warm Coconut & Palm Sugar Rice Pudding – Soft grains of fragrant rice served with fresh mango, micro basil & a raspberry sorbet.

£6.50 GF DF V VG

Sesame Oil Cake – Served with chocolate tofu, coconut & lime sorbet. **£7.50**
