

**HOUSE OF THE
RISING SUN**

Menu

"The sun is always rising somewhere in the world"

A team of chefs who have drawn their inspiration from their travels and memories serve up their recollection of global street food and sharing dishes. We bring these creations back to our home and recreate them here for you – hoping to take you on a journey of flavour and excitement.

Our food is essentially served in what you may refer to as 'tapas'- choose about 3 dishes each and we will send them to the table as and when each of them is ready. We would recommend you choose 1 dish from each the 'LAND', 'EARTH' and 'SEA' – It's all about sharing and having a little taste of everything in a social environment with your friends or family.

If you want to order more at any point we'd be delighted.

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GF = Gluten Free

GFRQ = Gluten Free on Request

V = Vegetarian

VG = Vegan

VGR = Vegan on Request

DF = Dairy Free

DFRQ = Dairy Free on Request

Food Allergy? Many of our dishes can be adapted to suit most dietary needs – many are gluten free. However, our kitchen handles the following potential allergen ingredients: soya, eggs, celery, milk, fish crustaceans, sesame, peanuts, mustard, tree nuts, sulphites, lupins, molluscs & cereals that contain gluten.

Please speak to our staff about individual ingredients in your meal when ordering so we can advise you on content & adjust accordingly

If you have any dietary requirements please speak to a member of our team and we will do our very best to accommodate your needs.

Earth

BBQ pulled jack fruit bao bun £4.75

Chinese bao bun stuffed with smoky barbequed jackfruit, pickled cucumber, kewpie mayonnaise slaw and fresh coriander **DF V VGR**

Lentil dhal £7.25

Home-style lentil dhal curry – split lentils cooked in a rich aromatic curry base, garnished with pan roasted aubergine and crisp fried chickpeas **GF DF V VG**

Mezze board £10.95

Sourdough flat bread, white bean puree, chilled chickpea salad, beetroot hummus, mixed olives and barrel-aged feta **GFRQ DFRQ V VGR**

Parmesan and rosemary polenta chips £7.95

Creamy and indulgent rosemary polenta chips, 3-year-aged Italian parmesan and black truffle mayonnaise **GF**

Whole burrata, basil oil, tomato salad £6.95

A whole Italian burrata cheese, simply dressed with fresh basil oil and sliced heritage tomato **GF V**

Tofu katsu £9.50

Kara-age tofu in a silky Japanese curry sauce **DF V VG**

Halloumi £7.50

Fried Greek halloumi sticks topped with sumac, harissa yoghurt, fresh pomegranate seeds, molasses, and chopped mint **GF V**

Sweet potato and black bean empanada £6.95

From the streets of Bogotá – a crisp pastry filled with a hearty mix of gently spiced sweet potato, black beans and feta cheese. Served with a refreshing saffron and lime mayonnaise **V**

Spiced Falafels £6.95

Creamy middle-eastern chickpea falafels, lemon tahini and pickled red cabbage **GF DFRQ V VGR**

Sweet and sour tofu £9.50

A Cantonese favourite – Crisp battered tofu topped with our special sweet and sour sauces **DFRQ V VG**

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Sea

Shrimp taco £9.50

Mexico meets south USA – shrimps dressed in chipotle mayonnaise. Blue corn tortilla with a mango, lime and chilli salsa served on a bed of shredded lettuce and cabbage **DF GF**

Baked crab and pork belly glass noodles £9.95

Chinese cooking methods with Thai flavours – soy dressed glass noodles baked with sweet crab meat and thin cut pork belly. Green Nam-Jim sauce **DF GF**

Takoyaki £8.75

Octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & shaved bonito **DF**

Whitebait £5.95

Breaded whitebait, sea salt, tartare sauce and fresh lemon **DF**

Fried sea bass fillet and fragrant Thai beansprout salad £8.95

A Thai classic – a whole fresh sea bass fillet lightly seasoned and fried, served on a light refreshing beansprout salad with a sweet, sour and salty dressing **DF GF**

Moules marinière £9.50

Scottish mussels in a white wine, butter and shallot cream sauce. Finished with fresh parsley **DFR GF**

Tempura squid and prawn £10.50

King prawns and pacific squid encased in a light and crisp Japanese tempura batter. Served with sea vegetables and a chilli and yuzu mayonnaise **DF**

Salmon ceviche £9.95

Peruvian ceviche of fresh salmon, tiger's milk and roquitto peppers. Finished with freshly shaved fennel and orange **DF GF**

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Land

Peruvian BBQ pork belly £9.95

Tender Peruvian-style pork belly, smoked sweet potato puree and roquito pepper

North African lamb tagine £12.95

Lamb cannon (cooked pink), served on top of a rich traditional braised lamb tagine base consisting of peppers, onion, apricots pistachio and almond **DF GF**

Pulled beef tostada £8.75

Crisp Mexican tortillas topped with slow braised pulled beef, Chimichurri salsa, sweet pickled shallots, lime and tequila crema **DFRQ GF**

Korean pork belly bao bun £5.25

Slow cooked pork belly glazed in a tangy Korean sauce, kimchi, kewpie mayo and sesame seeds **DF**

Duck gyoza £8.75

Shredded confit duck gyoza with Peking plum sauce **DF**

Teriyaki beef £13.95

Char-grilled teriyaki marinated beef, sesame seeds, chives and teriyaki glaze **DF GFRQ**

Tandoori style chicken skewers £8.95

Chicken breast marinated in Indian spiced yogurt, charred green peppers and onions, mint raita and Bombay mix **GF**

Sweet and sour chicken £9.50

A Cantonese favourite – Crisp battered chicken breast topped with our special sweet and sour sauces

Chicken katsu £9.50

Crisp kara-age chicken breast in a silky Japanese curry sauce **DF**

Butchers cut of the week

Each week our chefs select a premium speciality cut of meat from our royal certified butcher, Aubrey Allen of Leamington Spa. Paired with classic accompaniments to make a complete meal.

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Sides

Kimchi £3.50

Spicy Korean fermented Hispi cabbage
DF GF

Edamame £4.25

Salty, sticky or spicy DF GFRQ V VG

Shrimp crackers with sweet chilli dipping sauce £3.50

Dark and white shrimp crackers served with a Thai sweet chilli sauce GF DF

Fragrant sticky Thai rice £3.95 DF GF V VG

Stir-fried egg noodles £4.50 DF V VG GFRQ
Add tofu, chicken, prawns or pork £2.50

Cous cous salad £4.50

Seasoned cous cous with mixed vegetables
GF DF V VG

Hand-cut Skin-on chips £3.95 GF DF V VG

Bread board £4.95

Selection of artisan breads, English butter, sea salt and European oils & vinegars DFR V VGR

Mixed olives £3.95 DF GF V VG

Desserts

Churros con chocolate £5.50

Fried Spanish style doughnuts, cinnamon sugar with a thick dark chocolate dipping sauce VR DFRQ

Cheesecake 1000 ways £6.50

An individual creamy vanilla cheesecake, presented with a selection of toppings and sauces for you to create your perfect dessert
(choose 3 toppings from our daily selection and we will customise your cheesecake tableside)

Pecan pie, malted banana ice cream, bourbon caramel sauce £6.50

A Louisiana classic of caramelized pecans in a buttery biscuit case served with malted banana ice cream and a boozy bourbon sauce.

Pistachio and rose rice pudding with kiwi sorbet £5.95

Light and delicate with floral notes, soft grains of fragrant rice with a kiwi sorbet GF DF V VG

Dark chocolate fondant, milk ice cream £6.75

Rich, melt in the middle chocolate pudding, milk ice cream and a raspberry tuille

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HOTRS Wave Menu

£34.95

Our wave menu is designed to give you a taste of our very best dishes.

It is sent to the table in 4 separate 'waves' for you all to share.

This menu is designed to be eaten by the whole table only and cannot be adapted.

Wave 1: Earth

Mezze and cous cous salad

Sourdough flat bread, white bean puree, chilled chickpea salad, beetroot hummus, mixed olives, barrel-aged feta and cous cous salad.

Wave 2: Sea

Tempura squid and prawn, chilli yuzu mayo

Baked crab and pork belly glass noodles

Shrimp tacos

Prawn crackers with chilli dipping sauce

Wave 3: Land

Teriyaki beef

Duck gyoza and plum sauce

South American pork belly

Fragrant rice

Wave 4: Churros con chocolate

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