

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

GFR = Gluten Free on Request

V = Vegan

VR = Vegan on Request

DF = Dairy Free

DFR = 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

Crunchy onion bhaji – crisp and fragrant spiced onion packed with a secret spice blend served with mint yogurt £7.50
VR DFR

Tofu katsu curry – kara-age tofu in a silky Japanese curry sauce £8.95
V DF

Halloumi fries – fried halloumi sticks, sumac, harissa yoghurt, fresh pomegranate molasses and seeds, chopped mint £6.95
GF

Chilled bean & avocado tostada – three bean salad, smashed avocado, tomato salsa, barrel aged feta, coriander, chilli and lime £8.25
GF VR DFR

Mezze board – sourdough flat bread, baba ganoush, garlic and lemon hummus, kalamata olives, barrel aged feta, guindilla peppers £10.95
GFR VR DFR

Tempura artichoke hearts – crisp light battered globe artichokes, black truffled mayonnaise, freshly shaved 36 month aged parmesan cheese £7.95
VR DFR

Char-grilled Sweet potato – smokey BBQ glazed sweet potato, creamed corn and pea shoots £7.95
GF VR DFR

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Sea

Takoyaki - light octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & bonito flakes £8.25

DF

Salmon ceviche - Scottish salmon lightly cured in lime and orange with coriander, chilli, crisp red onion, mango and pomegranate £9.95

GF DF

Thai fishcakes - Fragrant fishcakes on a beansprout salad with sweet chilli sauce £7.95

GF DF

Salt and pepper squid - Wok fired squid, Szechuan pepper & Maldon sea salt, bell peppers, fresh red chillies and spring onions, sesame and sweet soy £8.50

GFR DF

Crayfish taco - seasoned fried crayfish, barrel aged feta, hot sauce, guacamole, pickled cucumber and crisp lettuce on blue corn tortilla £9.50

GF DFR

Soft shell crab bao - crispy soft shell crab, charcoal mayonnaise, pickled samphire in a soft steamed bao bun £6.95

Breaded whitebait - Smoked paprika dusted crispy whitebait, garlic aioli and fresh lemon £5.50

DF

Garlic prawns - Pan-fried, shell-on king prawns, mellow garlic and parsley butter sauce £10.95

GF

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Land

Beef chilli – Authentic Mexican chilli using dark chocolate, coffee and 3 smoked Mexican chillies served with spiced butter and crisp corn tortilla £10.95
GF

Lamb Kofta – fragrant blend of lamb mince, coriander, garlic and eastern spices. Pomegranate molasses & minted yoghurt £10.95
GF

Char siu glazed pork belly – slow cooked tender pork belly, Chinese 5 spice, torched and compressed pineapple, pak choi
GF DF £10.95

Teriyaki beef – Char-grilled teriyaki marinated beef, sesame seeds, chives and teriyaki glaze £13.50
DF

Ham and cheese croquette – Serrano ham and manchego cheese coated in a crisp breadcrumb with a sweet and spicy tomato dip £7.95

Piri-Piri chicken – marinated chicken breast, piri-piri sauce, smashed smoked nuts and fresh lime £9.25
GF DF

Shredded Hoi-sin duck gyoza – with a cherry ponzu dipping sauce £8.50
DF

Chicken katsu curry – crisp kara-age chicken breast in a silky Japanese curry sauce £8.95
DF

Korean beef bao – Gochujang braised beef, carrot kimchi, coriander, roasted peanuts, kewpie mayo served in a soft steamed bao bun £4.25

Chicken empanada – diced chicken breast, bell peppers, red onion and Monterey jack in a crisp pastry with Chimichurri sauce £6.95

Beef cut of the week – each week our chefs select a premium speciality steak cut from our royal certified butcher, Aubrey Allen of Leamington Spa. Each steak is paired with classic seasonal garnish and a sauce, served as a complete meal.

£ price on request
(PLEASE ASK FOR ALLERGIES)

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Sides

Edamame beans Salty, sticky or spicy GFR V DF	£4.25	Seasoned hand-cut skin-on rooster chips GF V DF	£3.50
Fragrant sticky Thai rice GF V DF	£3.75	Bread Board selection of artisan breads, English butter, continental oils and vinegars, Maldon sea salt	£4.50
Stir-fried egg noodles GFR V DF	£3.95	VR DFR	
Add pork or chicken for	£2.50	Kalamata Olives GF V DF	£3.50
Corn, feta and quinoa salad with guacamole GF VR DFR	£4.95		

Desserts

Churros con chocolate fried Spanish style doughnuts, cinnamon sugar with a thick dark chocolate dipping sauce	£ 5.50	Cheesecake 1000 ways You start with a creamy chilled vanilla cheesecake. Then you are presented with a selection of toppings and sauces for you to customise your perfect dessert	
VR DFR		(choose 3 toppings and we will build your cheesecake tableside)	£6.50
Warm coconut and palm sugar rice pudding served with fresh mango, grated Tonka bean, lemongrass and pineapple sorbet	£6.50		
GF V DF			

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HOTRS Wave Menu

£34.95 per person

Our wave menu is designed to give you a taste of our very best dishes and those which are ordered most by our customers. 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

Vegetarian options highlighted in brackets)

Wave 1

We begin at home in Europe

Mezze board- sourdough flat bread, baba ganoush,
garlic and lemon hummus, kalamata olives,
barrel aged feta, guindilla peppers

Wave 2

We move into the Americas

Chilled bean & avocado tostada
Corn, feta and quinoa salad with guacamole
Beef chilli (BBQ Sweet potato)

Wave 3

Our journey almost comes to an end in Asia

Teriyaki beef (Tofu Katsu curry)
Takoyaki (onion bhaji)
Noodles
Duck Gyoza (edamame beans)

Wave 4

Churros con chocolate

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