

# Menu



## THE RISING SUN PUBLIC HOUSE

### **CLIFFE ROAD**

Kingsdown

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# STARTERS

## **Classic Prawn Cocktail £7.50**

Prawns tossed in homemade Marie Rose sauce served on a bed of fresh lettuce with home-baked ciabatta fingers

**Chefs Homemade Soup £5.50**  
served with crusty bread (V) (GFA)

## **Chef's Homemade Scotch Egg £7.50**

Soft boiled egg wrapped in a blend of sausage meat and encased in a crispy breadcrumb shell, served with sweet piccalilli

## **Tomato Bruschetta £6.50**

Light toasted ciabatta with garlic, olive oil, fresh tomato, onion and drizzled with a balsamic syrup (V) (VG)

## **Paté Duo £6.50**

Brussels and Farmhouse pate served with lightly toasted bread and a red onion chutney

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## **Homemade Salmon and Dill Fishcake £14.00**

Served with dressed salad, chips, sweet chilli dip and a wedge of lemon

## **Chef's Homemade Seafood Chowder £15.00**

A creamy chowder with warm crusty ciabatta wedges and butter (GF)

## **Traditional Beer Battered Fish & Chips £14.50**

Locally sourced fish fillet fried in our homemade beer batter served with chips, garden peas, a wedge of lemon and homemade tartare sauce (GFA)

## **Moules Marinière & Frites £17.00**

1kg of Mussels served in Chefs homemade white wine and garlic sauce with fries (GF)

## **Crusty Ciabatta Wedges & Butter £2.00**

## **Spicy Bean Burrito £13.50**

Seared tortilla wrap filled with spicy beans, lime & coriander rice, smashed avocado, sweetcorn and baby spinach leaves, served with homemade salsa, tortilla chips and salad garnish (V) (VG)

## **7oz Fillet Steak £29.00**

Served with your choice of: -

Creamed mashed potato, fresh green beans and either a homemade mushroom or peppercorn sauce (GF)

**OR**

Griddled mushroom, garden peas and chips

## **Butcher's Cut Pork Chop £16.00**

Served with creamed mashed potato, fresh green beans and A honey and mustard sauce (GF)

# MAINS

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (VGA) Vegan Alternative, (GFA) Gluten Free Alternative

## BURGERS, SNACKS & SIDES

### **The Riser Cheese Burger £13.50**

6oz beef patty served with melted cheese, lettuce, onion and tomato in a lightly toasted seeded bun with chips and coleslaw

### **Southern Fried Chicken Burger £13.50**

With lettuce and mayo in a lightly toasted seeded bun served with a side of homemade coleslaw and chips

### **Veggie Burger £12.50**

Crumbed vegetable patty with lettuce and mayo in a lightly toasted seeded bun served with a side of homemade coleslaw and chips (V)

### **Halloumi Burger £12.50**

Seared Halloumi served with lettuce, tomato and onion on a toasted brioche bun, chips and sweet chilli jam (V)

### **Crispy BBQ Chicken Wings £13.50**

Served with fries, barbecue sauce and sweet chilli dip

### **Nachos £7.00**

Tortilla chips topped with homemade salsa, melted cheese, jalapenos, homemade guacamole and sour cream

**Chips £3.50    Cheesy Chips £4.00**

**Crusty Ciabatta Wedges & Butter £2.00    Ciabatta garlic Bread £4.00**

## CHILDREN

### **Sausage , Mash and Gravy £7.50**

### **Chunky Fish Finger and Chips £7.50**

### **Chicken Goujons and Chips £7.50**

### **Pasta in a Tomato Sauce with Garlic Bread (V) £7.50**

Sausage, Fish Fingers and Goujons are served with a choice of salad, garden peas or baked beans

## DESSERTS

### **Homemade Chocolate Brownie £6.50**

Served with a choice of cream, vanilla ice-cream or custard (VGA)

### **Homemade Banoffee Sundae £6.50**

### **Homemade Raspberry Crème Brûlée (GF) £6.50**

### **Chef's Summer Berry Pavlova £6.50**

### **Sticky Toffee Sponge £6.50**

Served with a choice of cream, vanilla ice-cream or custard

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# STARTERS

## SUNDAY LUNCH

SERVED EVERY SUNDAY 12PM TO 4PM

### Classic Prawn Cocktail £7.50

Prawns tossed in homemade Marie Rose sauce served on a bed of fresh lettuce with home-baked ciabatta fingers

### Homemade Salmon and Dill Fishcake £7.50

Served with dressed salad, sweet chilli dip and a wedge of lemon

### Tomato Bruschetta £6.50

Lightly toasted ciabatta with garlic, olive oil, fresh tomato, onion and drizzled with a balsamic syrup (V) (VG)

### Paté Duo £6.50

Brussels and Farmhouse pate served with lightly toasted bread and a red onion chutney

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### Roast Topside of Beef £15.50

### Roast Pork Loin £14.00

### Pulled Shoulder of Lamb £16.00

### Roast Chicken £13.50

### Homemade Nut Roast (V) (VGA) £12.50

### No Meat Dinner (V) (VGA) £11.50

All of the above are served with crispy roast potatoes, three seasonal vegetables, roast parsnip, roast butternut squash and homemade Yorkshire puddings with a rich gravy and sauces of your choice

### Traditional Beer Battered Fish & Chips £14.50

Locally sourced fish fillet fried in our homemade beer batter served with chips, garden peas, a wedge of lemon and homemade tartare sauce (GFA)

### The Riser Cheese Burger £13.50

6oz beef patty served with melted cheese, lettuce, onion and tomato in a lightly toasted seeded bun with chips and coleslaw

### Sunday Extras

Side of cauliflower cheese (V) £2.00

Extra portion of fresh vegetables (V) (VG) £2.00

Extra portion of roast potatoes (V) (VG) £3.00

Chips (V) (VG) £3.50

Cheesy Chips (V) £4.00

# MAINS

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (VGA) Vegan Alternative, (GFA) Gluten Free Alternative

## CHILDREN

### Children's Roast £7.50

(Recommended for children under 10)

Pork, Beef, Chicken or Nut Roast

Lamb Supplement £1.00

served with garden peas, carrots, roast potato, stuffing and a Yorkshire

### Sausage and Chips £7.50

served with a choice of salad, garden peas or baked beans

### Chicken Goujons and Chips £7.50

served with a choice of salad, garden peas or baked beans

### Pasta in a Tomato Sauce with Garlic Bread (V) £7.50

## DESSERTS

### Homemade Chocolate Brownie £6.50

Served with a choice of cream, vanilla ice-cream or custard (VGA)

### Homemade Banoffee Sundae £6.50

### Homemade Raspberry Crème Brûlée £6.50

### Chef's Summer Berry Pavlova £6.50

### Sticky Toffee Sponge £6.50

Served with a choice of cream, vanilla ice-cream or custard

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## A BIT OF PUB HISTORY

This Public House was built in 1692 during the reigns of William III and Mary II.

It was originally built as a dwelling house and was sold to local fisherman Isaac Pittock, who also made fishing nets. The house was used for this purpose until 1771 when it was sold to Richard Sutton for the sum of £180.

Sutton was a former mariner who, during his time in the property, added many trades and advertised himself as a sailmaker, rigger and fisherman. He added another profession in 1784 by adding an ale-house licence and registering the property under the name of The Rising Sun and the doors first opening in the Summer of 1784.

The ale-house changed hands on a number of occasions until 1848 when Robert Arnold took over the tenancy of the ale-house and was granted a wine and spirits licence and the Rising Sun became a registered Tavern. The Rising Sun stayed in the Arnold family for many years with his sons taking the reigns when he passed.

In 1905 the Rising Sun was tenanted again Thomas Charles Sutton who served here until 1929 until Alec E. Sutton, who was the descendant of the first ale-house keeper, took over.

In 1982 the Rising Sun was sold as a Free House to Ralph and Pam Charles who remained custodians until 2014 when they sold the establishment to Tom and Kerensa Miller. Tom and Kerensa sold the pub to Dan and Toni Johnson on the 5th March 2018 and they're still here.....

# WINE LIST

## WHITE WINES

<b>Volandas Sauvignon Blanc</b>		£20.00
Central Valley, Chile	250ml	£7.00
	175ml	£5.50
<b>Volandas Chardonnay</b>		£20.00
Central Valley, Chile	250ml	£7.00
	175ml	£5.50
<b>Pinot Grigio Venezia DOC</b>		£24.00
San Giorgio, Italy	250ml	£8.50
	175ml	£6.50
<b>Manoso Joven Blanco Rioja</b>		£24.50
Bodegas Ruiz de Vinaspre, Spain		

## ROSÉ WINES

<b>Pink Orchid Zinfandel Rosé</b>		£23.00
Wine of Origin USA	250ml	£8.00
	175ml	£6.50
<b>Cotes du Rhone Rosé AOP</b>		£28.00
Darriaud, France		

## RED WINES

<b>Volandas Merlot</b>		£20.00
Central Valley, Chile	250ml	£7.00
	175ml	£5.50
<b>Volandas Cabernet Sauvignon</b>		£20.00
Central Valley, Chile	250ml	£7.00
	175ml	£5.50
<b>Pablo Cortez Malbec</b>		£24.00
Mendoza, Wine of Argentina	250ml	£8.50
	175ml	£6.50
<b>Old Station Shiraz</b>		£25.00
Smithfield Cellars, Australia		
<b>Los Vinateros Crianza Rioja DOC</b>		£29.00
Bodegas Navajas, Argentina		
<b>Cotes du Rhone Rosé AOP</b>		£28.00
Darriaud, France		
<b>SPARKLING WINES</b>		
<b>Prosecco DOC Spumante</b>	200ml	£7.50
<b>Prosecco Botter</b>		£27.00

## HOT BEVERAGES

<b>Bailey's Coffee</b>	£6.00
<b>Tia Maria Coffee</b>	£6.00
<b>Irish Coffee</b>	£6.00
<b>Brandy Coffee</b>	£7.00
<b>Latte</b>	£3.00
<b>Cappuccino</b>	£3.00
<b>Hot Chocolate</b>	£3.00
<b>Black Coffee</b>	£2.50

## COLD BEVERAGES

### ON DRAUGHT

Fosters	Pt	£	4.40
Kronenbourg 1664	Pt	£	5.00
Birra Moretti	Pt	£	5.40
Beavertown Neckoil	Pt	£	6.00
Inches Cider	Pt	£	5.00
Guinness	Pt	£	5.80
Cruzcampo	Pt	£	4.70
Dark Fruits Cider	Pt	£	5.20
Real Ale	Pt	£	4.40

### BOTTLES

Ciders	From	£	4.50
Lagers	From	£	4.00
Non-Alcohol Cider	From	£	4.00
Non-Alcohol Beer	From	£	3.50

## OUR MAIN SUPPLIERS

