

Menu



THE RISING SUN PUBLIC HOUSE

CLIFFE ROAD

Kingsdown

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Find us on Instagram and Facebook

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

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

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

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.....