



BRUNCH

Available until 2:00pm

- Eggs Benedict: English muffin, smoked bacon, poached eggs, hollandaise sauce £7.50
Crushed avocado, poached eggs, sourdough toast (v) £7.00
Mushroom & cheddar omelette (v) £6.50
Devilled kidneys, mushrooms, sourdough toast £7.75
Cumberland sausage baguette, fried onions & bbq sauce £7.00
Camembert, bacon & chutney baguette £6.50

STARTERS

- Duck liver & port pate, house chutney, sourdough toast £5.50
Fig & goats cheese mousse tart, onion puree, fried capers (v) £6.50
Black pudding Scotch egg, English mustard £5
Garlic & rosemary baked camembert, caramelised red onion chutney, toasted sourdough £12.50

SUMMER LOVE!

- BBQ baby back ribs, sweet potato fries, 'slaw, corn on the cob £15.50
Chickpea & butternut squash burger, vegan bun, vegan 'slaw, chips (vegan) £14.00
Slow cooked pork tenderloin, caramelised shallot mash, almond green beans, cider sauce £16.50
Butternut squash, goats' cheese & spinach Wellington, honey roasted beets, watercress (v) £14.50
Crispy chilli beef salad, egg noodles, mixed leaves, cucumber, carrots, new pots £15.00

CLASSICS

- The Riser burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce, pickles, triple cooked chips £14.50
Steak & Ale pie, triple cooked chips, seasonal greens, gravy £15.50
Cumberland sausages, creamy mash, onion rings, gravy £13.00
Beer battered fish, triple-cooked chips, mushy peas, tartare sauce £14.75
Sirloin steak, triple cooked chips, flat mushroom, cress, pepper sauce £22.50

SMALL PLATES

- Smaller portion beer-battered cod, triple cooked chips, mushy peas, tartare sauce £8
Mini burger, Monterey jack cheese, shredded lettuce, burger sauce, chips £8
Sausage and mash, onion ring, gravy £8

SIDES

- Creamy mash £3
Triple cooked chips, garlic mayo £4
Sweet potato fries, garlic mayo £4.50 Seasonal greens £3
Honey-glazed beets £3 Onion Rings £3

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.