



THE RISING SUN KNAPP

Nibbles

15th Century Inn

Mini Slow Cooked Roasted Beef Yorkshires, Horseradish Crème Fraiche & Rocket 7

Baked Somerset Brie with Toasted Pecans, Dates & Honey (V)(GFO) 8

Glazed Ham & Vintage Cheddar Croquettes, Mustard Aioli 7

Toasted Greek Flatbread, Hummus & Whipped Feta (V)(GFO) 6

Nocellara Sicilian Olives (V)(GFO) (VE) 5

Pub Classics

Beef Burger with Smoked Bacon, Barbers Vintage Cheddar, Burger Sauce & Pickles, Brioche Bun, Fries & Coleslaw (GFO, DFO) 19

Chicken, Mushroom & Sage Shortcrust Pie, Nutmeg Mash, Pea Puree, Seared Courgettes, Honey Glazed Carrots & Gravy 20

Lightly Spiced Mixed Bean Burger with Hummus, Sweet Chilli, Brioche Bun Fries & Coleslaw (V, VEO, DFO, GFO) 18

Beer Battered Fresh Fish of the Day, Crushed Peas, Chunky Chips & Tartare Sauce (GFO, DFO) 19

Honey Mustard Glazed Ham, Free Range Local Eggs & Chunky Chips (GF, DF) 17

Starters

Sweet Potato, Coconut & Cardamon Soup, Salted Butter & Granary Cob (V)(GFO)(VEO) 9

Seared Scallops, Butternut Puree, Watercress, Pancetta Crumb 15

Smoked Duck Breast, Figs, Goats Cheese Mousse, Cranberry & Orange Glaze (GF) 13

Twice Baked Cranborne Blue Souffle, Creamed Garlic Leeks, Toasted Walnuts (V) 12

Mains

Slow Braised 'Knapp' Lamb in Redcurrant Port & Mint, Dauphinoise Potato, Roasted Root Vegetables (GF) 26

Fresh Fish TBC (Kingfisher Brixham)

Pork Loin Stuffed with Black Pudding & Apple, Nutmeg Mash, Cavolo Nero & Beetroot 24

Truffled Mushroom Spinach & Ricotta Cannelloni, Brown Butter, Pecorino & Asparagus (V) 22

Side Dishes

Fries 5 - *Add Cheddar for 1.50- Add Truffle & Pecorino for 2.50*

Mixed Baby Leaf & Rocket Salad, Vine tomatoes, Red Onion & Cucumber 5

A section of Seasonal Vegetables 6

Desserts - 11

New Forest Strawberries, All Butter Shortbread, White Chocolate Chantilly, Pimm's Puree

Caramel Apple Choux, Butterscotch Sauce, Almond Crumb

Dark Chocolate Orange Torte, Blood Orange Sorbet, Cocoa Tuile (GFO)

A selection of Local Cheeses 14 (Choose 3 / additional cheese 3)

Vintage Barbers Cheddar- *Matured for 24 months during which it develops rich intense flavour finishing off with a smooth & crunchy texture*

Cranborne Blue- *Gentle creamy blue with an oaty sweetness & a salty spikiness coming from the veining*

Somerset Brie- *Creamy with a mild fresh, rich buttery flavour*

Dorset Smoked Red – *Cold smoked over oak chips it has a distinctive mellow smoky flavour*

Wordsworth (Gouda)– *A rich buttery gouda with nutty notes*

Peters Yard Sourdough Crackers, Cherry Tree Chutney, Fig Jelly

New Forest Ice Creams & Sorbets -8 for 3 scoops/ 3 a scoop

Vanilla, Chocolate, Coffee Mocha Swirl, Honeycomb Swirl, Blackcurrant Clotted Cream, Strawberry

Sorbets Blood Orange, Lemon, Raspberry lemonade, Passionfruit

Affogato Vanilla Ice Cream, Espresso & Biscotti 8

Digestif

Presidential Tawny Port 19% 175ml – 7.50 250ml – 11

Presidential Ruby Port 19% 175ml- 8 250ml- 12

Presidential LBV Port 20% 175ml – 12.50 250ml- 15.50 *Dark ruby colour, this wine has an intense nose of ripe black fruit and subtle mint notes. On the palate, the wine is bold, revealing the strength of this great Vintage Year.*

Bordeaux Sauternes Classique Ginestet -175ml 16.50 250ml- 23.50 *Gently floral and honeyed with hints of citrus marmalade. Rich and smooth with flavours of barley sugar and bittersweet mandarin*

Balvenie 12-year-old double wood- 40% 25ml- *Complex yet rich & Smooth tastes from its maturation in two different types of Oak Cask - 7*

Courvoisier VS -40% 25ml *A classic cognac, this is matured for between 8 and 12 years in a selection of Tronçais and Limousin oak barrels -5*

Irish Coffee- 40% Jamesons whiskey (25ml) Hot espresso & sugar topped with cream – 8



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Sunday Lunch Menu

Served 12-3pm

Roasted Chicken Breast or Leg (depending on availability) & Stuffing

Rosemary & Garlic Roasted Leg of Lamb

Roasted Topside of Beef & Yorkshire Pudding

*All the above is served with Honey Glazed Carrots & Parsnips, Broccoli, Buttery Swede Mash,
Braised Red Cabbage, Roast Potatoes & Gravy*

Adults 22 / Children 14

Extras

Cauliflower cheese (x 2 portions) 4.50

Yorkshire Pudding 1.50

Bowl of Roast Potatoes 5

Desserts 8.50

Sticky Date Pudding, Salted Caramel Sauce, Caramelised Pecans, Vanilla Ice Cream

Lightly Spiced Apple Crumble with Vanilla Crème Anglaises

Mixed Berry Eton Mess

Kitchen will be open - Thursdays, Fridays & Saturdays from 6pm-9pm

Nibbles & Dinner Menu

Sundays 12-3pm- Sunday Carvery menu/ Nibbles menu

Children's Menu also available

Initially Our Bar will be open Thursdays, Fridays & Saturdays from 5pm, Sundays 12-5pm

*To book please email bookings@therisingsun.uk pop into the pub or call 07944597987 and
leave a message*

All Dietary requirements can be catered for, but notice is required upon booking

Our website is – therisingsunknapp.uk

Saturday lunchtime menu coming soon and longer hours if we are supported

Many Thanks for your support- Sophie & Kris and our team x