



Colchester Inns Wine List

White Wine

	125ml	175ml	250ml	Bottle
Pinot Grigio Ornato 2017 ITALY Crisp - Refreshing - Unoaked.	£3.75	£5.25	£7.00	£20.00
Poetas Sauvignon Blanc 2018 CHILE Crisp - Grapefruit - Refreshing.	£3.75	£5.25	£7.00	£20.00
Chardonnay Mr Goose Esq 2018 AUSTRALIA The palate is a fusion of sweet citrus, pear-drop and ripe melon flavours that continue to a long and zesty finish with a smoky edge.	£4.00	£5.75	£7.75	£21.50
Viognier "Caoba" 2018 MENDOZA, ARGENTINA Peach and apricot with some floral and aromatic notes. Fresh and unctuous with a lingering finish.	£4.25	£6.00	£8.25	£23.50
Picpoul de Pinet "Hen Pecked" 2018 FRANCE Crisp, dry white has plenty of stone fruit, melon and zesty notes.	£4.50	£6.50	£9.00	£25.00
Honu Sauvignon Blanc 2018 NEW ZEALAND Dry - Tropical Fruit - Gooseberry.	£4.50	£6.50	£9.00	£25.50
Riesling Novas Gran Reserva 2018 CENTRAL VALLEY, CHILE Quietly complex on the nose with fresh lime notes combining with a steely minerality and gentle honeysuckle flora.	-	-	-	£26.50
Chablis, William Fevre 2016 BURGUNDY, FRANCE Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Fresh and supple.	£6.50	£9.00	£12.00	£35.00
Chenin Blanc False Bay 2018 SOUTH AFRICA Fresh - Ripe - Fruit Salad	-	-	-	£22.50
Macabeu, Domaine Lauriga 2017 FRANCE Passion Fruit - Fresh Mint - Lemon	-	-	-	£27.00
Albarino Valminor 2017 SPAIN Aromatic - Jasmine - Intense	-	-	-	£30.00
Langhe Chardonnay Marchesi di Gresy 2015 PIEDMONTE, ITALY Delicately fruity, it reveals inviting aromas of apple, pineapple, citrus and banana. The flavour is full, harmonious and warm.	-	-	-	£48.00
Puligny-Montrachet "Les Enseignères", Domaine Henri Prudhon 2017 BURGUNDY, FRANCE Peach - Lemon - Buttery	-	-	-	£68.00

Champagne and Sparkling

	125ml	Bottle
Prosecco Adnams NV ITALY Light – Refreshing – Crisp.	£6.00	£27.50
Adnams Champagne NV FRANCE Yeasty Aroma – Stylish elegance.	£8.00	£45.00
Taittinger Brut Reserve NV CHAMPAGNE, FRANCE From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.	-	£60.00
Laurent Perrier Rosé NV CHAMPAGNE, FRANCE Pretty raspberry hints this fresh, crisp champagne shows flavours of strawberries, redcurrants, raspberries and fine black cherries.	-	£75.00



Red Wine

	125ml	175ml	250ml	Bottle
Poetas Merlot 2018 CHILE Smooth - Plum - Toast.	£3.75	£5.50	£7.25	£20.00
Shiraz Mr Goose Esq 2018 AUSTRALIA Complex oak characters of coffee, vanilla and caramel complement the full fruit flavours and create a rich, long, satisfying finish.	£4.00	£5.75	£7.75	£21.50
Negroamaro del Trulli Salento 2017 PUGLIA, ITALY The wine displays aromas of plums, wild strawberries and black pepper. The palate is full-bodied, with hints of liquorice and nutmeg.	£4.25	£6.00	£8.25	£23.50
Malbec Oaked Reserva "Zapa" 2017 MENDOZA, ARGENTINA Big and chunky with dark, juicy bramble fruit and a good lick of oak.	£4.75	£6.75	£9.50	£26.50
Fleurie la Madone, La Reine de L'Arenite 2017 FRANCE Delicate - Pretty - Floral	-	-	-	£28.00
Rioja Crianza, Cerro Anon 2016 SPAIN Initially fruity on the nose, followed by the spicy aromas. Round and mellow in the mouth with a lovely, long finish.	£5.00	£7.00	£10.00	£28.50
Château Tours, Les Terrasses de Saint Christophe 2016 BORDEAUX, FRANCE Juicy and powerful with berry and plum fruit, herbaceous spice, polished tannins and elegant finish.	-	-	-	£33.00
Châteauneuf-du-Pape 2015, "Cuvee Papale" RHONE, FRANCE Warm - Spicy - Dark fruit	£6.25	£9.00	£12.00	£35.00
Petit Verdot, Domaine L'Orangerie 2016 FRANCE Rich and full-bodied on the palate, with a nose of black fruits aromas combined with spices and liquorice notes.	-	-	-	£25.50
Cabernet Sauvignon Reserve, Domaine Cres Ricards 2018 FRANCE Blackcurrant - Mint - Sunshine	-	-	-	£27.00
Petit Verdot/Cabernet Sauvignon Gran Reserva Toro de Piedra 2016 CHILE Black Fruits - Chocolate - Vanilla	-	-	-	£31.00
Amarone della Valpolicella 'La Colombaia', Montresor 2015 VENETO, ITALY Plums - Cherries - Dried fruits	-	-	-	£57.00
Château Poujeaux, Moulis en Medoc 2010 BORDEAUX, FRANCE The nose, fine and elegant, offers ripe red fruit notes with a delicate oak touch. The palate is complex and silky with smooth tannins, cherry, plum and vanilla.	-	-	-	£75.00

Rosé Wine

	125ml	175ml	250ml	Bottle
Blush Zinfandel "Hawkes Peak" NV CALIFORNIA, USA Distinctly off-dry and deliciously drinkable with strawberry sweetness.	£3.75	£5.25	£7.00	£20.00
Pinot Grigio Rosé, "Robinia" 2018 VENETO, ITALY A fabulous all-rounder which has a dry yet fruity style with wonderful raspberry fruit.	£4.00	£5.50	£7.25	£21.00
La Sérénité Rosé "Cuvée L'Âme" 2018 COTES DE PROVENCE, FRANCE Strawberry - Raspberry - Light	£4.50	£6.50	£9.00	£25.00

English Wines

	Bottle
Silex Blac A serious blend of Solaris and White Pinot noir. Amazing body on it which holds up very well to a range of foods.	£27.50
Pinot Noir Précoce A light, refreshing and fruitforward early ripening varietal of Pinot noir	£26.50
Charmat Rosé England's first sparkling wine using the same method that Prosecco uses. It's vibrant pink colour comes from the pressing of the grapes alone. It has a wonderful mousse, a balancing acidity and flavours of dark, forest fruits.	£37.50

RISING SUN MENU

Monday – Friday 12 to 2.30pm 5.30pm to 9pm

Saturday 12 to 9pm

Sunday 12 to 7.30pm



Colchester Inns

The Rising Sun

The Rising Sun, Wroxham Road,
Coltishall, Norwich NR12 7EA
Tel: 01603 737440
manager@risingsuncoltishall.co.uk
www.risingsuncoltishall.co.uk

Recruiting Sergeant

Recruiting Sergeant, Norwich Road,
Horstead NR12 7EE
Tel: 01603 737077
admin@recruitingsergeant.co.uk
www.recruitingsergeant.co.uk

The Black Boys

The Black Boys Hotel & Restaurant,
Aylsham, Norfolk. NR11 6EH
Tel: 01263 732122
admin@blackboyshotel.co.uk
www.blackboyshotel.co.uk

The Bucks Arms

The Buckinghamshire Arms, Blickling,
Aylsham, NR11 6NF
Tel: 01263 732133
contact@bucksarms.co.uk
www.bucksarms.co.uk



The Ship Inn

The Ship Inn, The Street, South Walsham,
Norwich NR13 6DQ
Tel: 01603 270049
manager@shipsouthwalsham.co.uk
www.shipsouthwalsham.co.uk

RISING SUN MENU

We pride ourselves on good service... so if you are seated inside we aim to take your order at the table, but if you prefer to order at the bar, feel free. If you are outside please order at the bar.

Appetizers

Chunky Maple Syrup Roasted Root Vegetable Soup with Warm Bread	£6.00
Crispy Spicy Chicken Wings with Blue Cheese Mayo and Celery	£7.50
Classic Brancaster Mussel Marinaire with Warm Bread	£7.50 / £14.00
Crispy Chilli Chicken with Asian Salad & Sweet Chilli Sauce	£8.00 / £14.00
Baked Camembert with Roast Garlic, Christmas Spiced Fig Chutney & Toasted Ciabatta	£8.50
Pulled Pork Nachos with Jalapeno Chillies, Tomato Salsa & Sour Cream	£7.50
Shrimp Cocktail, Baby Gem Lettuce, Tomato & Horseradish Sauce, Bread & Butter	£8.50
Norfolk Game Terrine, Real Ale Chutney & Toasted Sour Dough	£7.50
Smooth Chicken Liver Parfait with Caramelised Onion Marmalade and House Toast	£7.50

Mains

Rising Sun 'Propper Pie' Beef Brisket & Shin Bourguignon Pie with Winter Greens	£15.00
Roasted fillet of Salmon with Buttered New Potatoes, Spinach, Mussel Burre Blanc	£15.00
Whole Boneless Sea Bass En Papillote Stuffed with Crayfish, Fennel, Garlic & Capers - Sauteed Potatoes	£16.00
Lemon & Garlic Marinated Boneless Whole Chicken with Fries & Scotch Bonnet Coleslaw	£15.00
Teriyaki Crispy Full Rack of Pork Ribs, Asian Salad & Sea Salt Fries	£14.00
Smoked & Unsmoked Mixed Fish Pie with Peas, Topped with Norfolk Dapple Cheddar Mash	£13.00
Slow Braised Guinness & Rosemary Lamb Shank with Garlic Creamed Potatoes, Green Beans & Crispy Onions	£15.00
Maple Smoked Gammon Steak, Salt Baked Pineapple, Fried Hens Egg & Chunky Chips	£14.50
Beer Battered Cod Fillet with Hand Cut Chips, Garden Peas, Tartare Sauce, Bread & Butter	£14.00
Cumberland Sausage ring & Creamy Mash Potato, Kale & Crispy Onions	£14.50
BBQ Baby Rack of Pork Ribs with French Fries & Coleslaw	£16.00
8oz Wagyu Picanha Steak with Dijon Mayonnaise, Watercress Salad & Sea Salt Fries	£29.00
10oz Swannington Ribeye Steak with Flat Mushroom, Slow Roasted Tomato, Onion Rings & Chunky Chips	£22.00
Honey and Bourbon Glazed Flat Iron Steak with Spiced Fries, Charred Corn and Red Pepper Salad	£16.00
BBQ Mixed Grill, BBQ Pork Ribs, Chicken Wings, Rump Steak Skewer, Gammon, Chunky Chips & Grill Garnish	£22.00

Burgers & Hot Dogs - All served with Onion Rings, Coleslaw & Crispy Fries

BBQ Sticky Pulled Pig	£14.00
Classic Smoked Back Bacon & Melted Cheddar	£14.00
Double Stack Your Burger For £3.00	
8oz Norfolk Venison Burger Topped With Irish Mushroom Rarebit, Sea Salt Crispy Fries & Coleslaw	£15.00

Jumbo Swannington Hot Dogs

Pulled Pork, Bacon Jam, Crispy Onions & American Cheese	£14.00
Creamy Mac N Cheese, Sweet Onions, Prosciutto Crumb	£14.00

Vegetarian

Sweet Potato & Chickpea Curry with Pilau Rice, Mango Chutney & Red Onion Salad	£14.00
Plant Based Meatless Burger, BBQ Pulled Jackfruit, Vegan Mayo, Baby Gem Lettuce, Fries	£14.00
Melanzane Parmigiana- Baked Aubergine with Tomato & Parmesan, Garlic Ciabatta & Mixed Leaves	£14.00
Cranberry and Parsnip Nut Loaf with, Roast Potatoes, Sage & Onion Stuffing, Spiced Red Cabbage and Sprouts	£14.00

Sides

Sauces Available - Pink Peppercorn or Blue Cheese	£3.50
Hand Cut Chips	£3.50
French Fries	£3.50
Cheesy Chips	£4.00
Garlic Cream Mushrooms	£5.00
Sweet Potato Bhaji with Mango Mayo	£4.50
Fried Mozzarella Sticks & Tomato Chutney	£6.00
Garlic Ciabatta	£4.00
Crispy Squid Rings & Garlic Aioli	£4.00
Warm Bread with Balsamic, Olive Oil & Marinated Olives	£5.00

Ciabattas

BBQ Pulled Pork	£7.50
Dry Cured Ham & Cheese	£7.00
Chestnut Mushroom & Binham Blue	£7.00
Tomato, Mozzarella & Basil Pesto	£7.00
Tuna Mayonnaise	£7.00
Local Sausage & Caramelised Onion	£7.50

Jacket Potatoes

Fine Prawn & Marie Rose Sauce	£8.00
Mature Cheddar & Baked Beans	£7.50
Chestnut Mushroom & Binham Blue	£7.50
Tuna Mayonnaise	£8.00
BBQ Pulled Pork	£7.50

Desserts

Pecan Tart with Caramelised Pear and Ginger Ice Cream	£6.00
Winter Berry Crème Brûlée with Homemade Clementine Shortbread	£6.00
Warm Chocolate Brownie with Mint Chocolate Chip Ice Cream and Chocolate Crumb GF	£6.00
Classic Christmas Pudding with Brandy Custard GF	£6.00
Mulled Wine Poached Pear with Blackberry Sorbet GF DF	£6.00
Cheese Board with Biscuits, Grapes & Chutney	£8.50
Mixed Ice Cream & Sorbet GF	£5.50

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.