

DRINKING BITES & STARTERS

Daily Bread With Whipped Butter & Sea Salt	5.5
A selection of Rise Bakery sourdough's & rosemary foccacia	
Courgette Fritters ^{VG / GF}	9
Dill & lemon yoghurt	
Chargrilled Tenderstem Broccoli ^{VG / GF}	9
Pickled kohlrabi, lemon & sesame dressing	
Crispy Indonesian Vegetable Spring Rolls ^{VG}	9
Vinegar dipping sauce	
Machhli Tikka Skewers	9.5
Lightly spiced indian style seafood skewers with green chutney dipping sauce	
Sticky Korean Wings	9.5
Gochujang sauce	
Salt & Pepper Calamari ^{GF}	12
House sweet chilli	
Japanese Baby Back Ribs	10
Ginger & honey dressing	
Teriyaki Salmon Skewers ^{GF}	11
Toasted sesame seeds, spring onions	
Nachos Great For Sharing ^{V GF}	12
Corn tortillas, avocado, Longman's mature cheddar, pico de gallo, sour cream, jalapeños	
◇ Add Beef ^{GF}	+3
Vegan Nachos Great For Sharing ^{VG / GF}	12
Corn tortillas, avocado, refried beans, melted vegan cheese, jalapeños, pico de gallo	

WRITE-HOME-ABOUT SANDWICHES

Noon – 4pm

Crab Sandwich	17.5
Local hand-picked crab, Rise bakery sourdough, mixed leaf salad, skinny fries. Plain or with lime dill mayo	
Ultimate Toasted Steak Sandwich	20
Flame grilled sirloin steak on Rise Bakery sourdough bread, melted Gruyère cheese, roasted onions, peppery rocket, burnt butter truffle mayo with mixed leaf salad & skinny fries.	
Croque Monsieur Toastie.	14
Rise Bakery sourdough, smoked ham, Dijon mustard, bechamel sauce, melted Gruyère cheese served with side salad & skinny fries.	

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ALLERGENS

We take allergies seriously, if you have any dietary requirements, please ask a member of staff for our full allergen menu.

COELIACS

Rest assured we have a dedicated fryer for you.

V – Vegetarian | VG – Vegan | GF – Gluten Free

MEAT

Chargrilled 10oz Rib-Eye Steak ^{GF}	29
Flattened and flame grilled on our char grill. We slice it and pour over our delicious herb butter sauce (or you can ask for it to be served on the side). Served with skinny fries & green salad	
Sticky BBQ Baby Back Ribs ^{GF}	18
Chargrilled, marinated pork ribs, house sticky BBQ sauce, corn on the cob, skinny fries	
Crispy Panko Chicken	17
Succulent chicken breast, green herb butter, garlic aioli, creamy mashed potato	
Keralan Coconut Chicken Curry ^{GF}	16.5
A south Indian classic curry with chicken, spinach, coconut cream, herbs & spices, basmati jeera rice and poppadom	
Mac & Cheese	14.5
Smoked bacon, roast onion, panko butter crunchy topping	



Rise



SALADS

You can mix and match but we recommend you try all three

Green, Yellow & Brown Lentils	13
tomato roasted aubergine, sultanas, roasted pumpkin seeds, fresh parsley & dill with a citrus dressing ^{VG GF}	
Smashed Cucumber, kohlrabi radish, spring onions, fresh coriander, mild red chilli, toasted sesame seeds with a Japanese soy dressing ^{VG GF}	13
Giant Cous Cous, roasted pumpkin, toasted sunflower seeds, fresh mint & parsley, pomegranate seeds, lemon & olive oil dressing ^{VG}	13
Add some extras	
◇ Fresh Local crab	5
◇ Roast Chicken	3.5
◇ Baked Salmon	4
◇ Courgette Fritters ^{VG}	3
◇ Sliced or Smashed Avocado with Lime and Coriander	2.5

FISH

Beer Battered Fish & Chips ^{GF}	18.5
Crushed peas, tartare sauce. Our house beer batter is completely gluten free but you'd never know!	
Salt & Pepper Calamari ^{GF}	17.5
House sweet chilli, baby coriander, carrot & chilli salad	
Keralan Coconut Prawn Curry ^{GF}	18.5
A south Indian classic curry with prawns, spinach, coconut cream, herbs & spices, basmati jeera rice and poppadom	
Pan Roasted Local Lyme Bay Fish ^{GF}	25
Winter greens, crispy potato pave with a mustard, pea & tarragon sauce	
Rise Fish Pie	22
Lyme bay white fish, smoked haddock, salmon & prawns in a fish veloute with fresh herbs, chopped gherkins & capers and topped with buttery mash. Served with green beans	

VEGETABLES

Mac & Cheese ^V	13.5
Roasted mushrooms & onions, panko butter crunchy topping	
Panko Fried Aubergine ^{VG}	15
Cauliflower truffle purée, roasted mushrooms, fried sage	
Keralan Coconut Vegetable Curry ^{VG GF}	15.5
A south Indian classic curry with mixed vegetables, spinach, coconut cream, herbs & spices, basmati jeera rice and poppadom.	

SIDES

◇ Skinny fries ^{VG / GF}	5
◇ Sweet potato fries ^{VG / GF}	6.5
◇ Parmesan truffle fries ^{GF / V}	7.5
◇ Parmesan truffle tater tots ^{GF / V}	7.5
◇ Dirty tater tots ^V	8
Chilli cider vinegar hot sauce, mayo, bacon flavoured bits & parmesan	
◇ Green salad ^{VG / GF}	5
◇ Buttered seasonal greens ^{VG* / GF} *option available on request	6

BURGERS

Served on Rise Bakery sesame seed brioche buns with skinny fries
Gluten-free buns available

Dorset longhorn burger	19
Grass fed Dorset Longhorn chuck steak patty (200g), smoked bacon, roasted onions, burnt butter mayo, lettuce. Your choice of Dorset blue vinney or Wookey Hole aged cheddar. <i>Not included in our burger and cocktail night</i>	
Cheese Burger	15.5
British beef patty, American cheese, lettuce, pickle, house sauce	
Chicken Burger	16.5
Buttermilk fried chicken breast, lettuce, tomato, house sauce & pickles or chilli cider vinegar hot sauce & jalapeños	
Fish Burger	15
Tempura local fish, quick pickled red onion & cucumber, shredded cabbage, gochujang mayo	
Veggie Burger ^V	14
Sweet potato & quinoa patty, Longman's smoked cheddar, lettuce, tomato, quick pickled red onion & Ssamjang sauce	
Panko Mushroom Burger ^V	15.5
Gruyere cheese, roasted onion, lettuce & garlic mayo	
Vegan Burger ^{VG}	14
Rise bakery sourdough roll, sweet potato & quinoa patty, melted vegan cheese, lettuce, tomato, quick pickled red onion, Ssamjang sauce	
Add some extras	
◇ Extra Patty	3.5
◇ Extra Longhorn Patty	4.5
◇ Extra Cheese	2
◇ Add Bacon	2.5
◇ Extra Chicken	3.5
◇ Upgrade your fries to sweet potato or parmesan truffle fries	3

RELISH WEDNESDAYS

5PM – CLOSE

Burger & Drink for £16*

&

2 for £16 cocktails

*ask staff for details. A pint or 175ml house wine or a soft drink.