



BAR MENU

WHITE WINE

CAPE MARLIN – CHENIN BLANC,
SOUTH AFRICA

A really well balanced and elegant white wine with pale lemon & greenish tints and aromas of lemon and lime. Excellent accompaniment to shellfish and chicken

NEPTUNE POINT – SAUVIGNON BLANC,
NEW ZEALAND

Aromas of freshly cut grass and citrus fruit. A refreshing palate of tropical fruit gooseberry and asparagus with mouth watering acidity and great length.

SAN GIORGIO – PINOT GRIGIO, ITALY

A clean, crisp and particularly flavoursome Pinot Grigio from Venezia. Fuller in style than many made by the famous Pasqua winery

VOLANDAS – CHARDONNAY, CHILEAN

Well weighted Chardonnay with a clean acidity. Plenty of finesse and stone fruit aromas leading into a long and pleasant finish

VOLANDAS – SAUVIGNON BLANC, CHILEAN

Beautiful wine with an enticing nose of ripe green fruit, a crisp refreshing acidity and an integrated palate of citrus fruit and gooseberries all leading into a long finish

ROSE/BLUSH WINE

PINK ORCHID – ZINFANDEL BLUSH,
UNITED STATES

Youthfully brilliant salmon pink hue. Aromas of fresh strawberries, pomegranate and hints of floral undertones

SAN GIORGIO – PINOT GRIGIO ROSE, ITALY

Refreshingly light with crisp flavours of ripe summer berry fruits and well balanced acidity

RED WINE

COTO MAYOR – RIOJA CRIANZA, SPAIN

Dark black cherry colour. On the nose, ripe, jammy fruit over a base of wild red berries with hints of oak and vanilla from the ageing process. A very meaty wine that will stand out from most.

EUCA HILL – SHIRAZ, AUSTRALIA

Warm flavours of pastille sweets with hints of black pepper and dark winter fruits

KLEINDAL – RUBY CABERNET, SOUTH AFRICA

A cross between Cabernet Sauvignon and Carignan- this easy drinking medium bodied wine is well structured with notes of ripe berries and a soft finish

PABLO CORTEZ – MALBEC, ARGENTINA

A vibrant colour, this Malbec offers a balance between plum and berry notes with a great finish. Very easy drinking

VOLANDAS – MERLOT, CHILEAN

Fantastic Merlot from Chile, beautifully balanced with rounded notes of red fruit and plums

SPARKLING & CHAMPAGNE

NUA – PROSECCO, ITALY

MINI £4.95 (200ML) £18.50

The wine pours a bright straw yellow colour with some greenish tints. Stylish with good intensity

MOET & CHANDON BRUT – CHAMPAGNE NV, FRANCE

£45.00

As always the Brut Premier is fresh and crispy yet creamy and dry sparkling Champagne. Always a favourite and the vineyard is home to the world famous "Dom Pérignon"



£4.70 £5.65 £16.50

£4.70 £5.65 £16.50

£4.50 £5.45 £15.95



£16.50



£18.95

WHATS HAPPENING AT

THE
SUN INN
RASTRICK

KIDS EAT FREE
EVERY SUNDAY

WITH EVERY PAYING ADULT
(CANNOT BE USED WITH ANY OTHER OFFER)

SUNDAY MADE EASY

SUNDAY ROAST 2-4-1 12PM-2PM

SERVING FROM 12PM-7PM

1 COURSE £10 2 COURSES £14

CHOICE OF 3 ROASTED MEATS PLUS OTHER OPTIONS

CONNECT WITH US SOCIALLY



THESUNINNRASTRICK.CO.UK



SATURDAYS

HAPPY HOUR 2-4-1

ON ALL COCKTAILS 7-8PM
START THE NIGHT @ THE SUN INN

FIZZ IT UP

MINI PROSECCO (200ML) £4.75

NUA PROSECCO (BOTTLE) £17.95

MOET & CHANDON £45.00

MON - THURS

STEAK IT UP

2 STEAKS AND A BOTTLE OF HOUSE WINE

OR 2 PINTS FOR JUST £25PER COUPLE!

GO LARGE FOR AN EXTRA £10.00

ASK A MEMBER OF STAFF FOR MORE DETAILS



THE SUN INN RASTRICK

KITCHEN MENU

Welcome to The Sun Inn, Rastrick, an independently owned and run family pub.

We hope you find that there is a great selection of dishes on our menus to choose from.

All of our food is freshly prepared and home cooked using quality, locally sourced ingredients.

If you have a special request or specific dietary needs please let us know.

Also we welcome all feedback good or bad and have comment cards if you would like to fill one out following your meal.

We hope you enjoy your meal with us at the Sun Inn Rastrick.

PLEASE PLACE YOUR
FOOD ORDER
AT THE BAR

TABLE SERVICE ON
FRI -SAT - SUN

CONNECT WITH US
SOCIAALLY FOR OFFERS



THE SUN INN
94 NEW HEY ROAD
BRIGHOUSE
HD6 3PZ

TO START

BRIE (V)	Deep Fried Brie sealed in our Famous Beer Batter with Onion Marmalade	£5
MUSHROOMS	Creamy Garlic Mushrooms in a Puff Pastry Pillow	£5
HALLOUMI	Char Grilled Halloumi served on a Bed of Salad with Tanga Mango Salsa	£6
BLACK PUDDING	Black Pudding & Chorizo Croquettes rolled in Panko Crumbs with Dips	£6
CHICKEN	Salt & Pepper Chicken Strips dusted with extra Tasty Cajun with Salad & Dips	£5
CRAB	Tasty Crab Cakes with Hot Sin Sauce & Salad	£6

MAIN COURSES

QUICHE OF THE DAY	Quiche of the Day with New Potatoes, Spring Onions & Salad	£10
GRILLED FISH	Grilled Trio of Fish, Lemon & Parsley Sauce & Skinny Fries	£14
SWEET & SOUR PORK	Sweet & Sour Pork Stir Fry served with ½ chips & ½ Saffron Rice	£12
CAJUN CHICKEN	Cajun Chicken Fillets with Skinny Fries & Tanga Mango Salsa	£12
GAMMON	Beautiful Gammon Steak, Pineapple Wedge, Chips & Salad	£12
CHEF'S CURRY	Chefs Curry with Saffron Rice, Chutney & Poppadom	£10
STEAK	Ribeye or Sirloin 227g with Triple Cooked Chips, Confit Tomato & Salad	£16
BEER BATTERED HADDOCK	Triple Cooked Chips, Tartar Sauce & Mushy Peas	£10
CHICKEN BURGER	Three Way Chicken, Triple Cooked Chips, Burger Sauce & House Salad	£10
BEEF BURGER	Prime Beef Burger with Smoked Bacon, Cheddar Cheese & Triple Cooked Chips	£10

PASTA

LINGUINE - CHOOSE FROM THE FOLLOWING ALL SERVED WITH GARLIC BREAD	£10
Chicken & Smoked Bacon Garlic Mushrooms	

SIDES - £2.50

TRIPLE COOKED CHIPS | CAJUN FRIES | SKINNY FRIES | ONION RINGS
HOUSE SALAD | SWEET POTATO FRIES | MUSHROOM SAUCE
PEPPERCORN SAUCE | NEW POTATOES | GRILLED PINEAPPLE WEDGE
GARLIC BREAD

DESSERTS

PLEASE SEE OUR DESSERTS BOARD