

THE
RISE

RESTAURANT
TERRACE & BAR

Committed to serving the best seasonal and ethically sourced ingredients, The Rise offers a Yorkshire twist on British favourites from our expert chefs. Our interiors have been inspired by York's local heritage, creating a soft industrial dining room, combined with an open kitchen, cocktail bar and heated garden terrace.

Dinner is served 18:00–21:30

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NIBBLES

Sicilian Olives	£ 3.5
Artisan Bread	£ 4.5
Balsamic · Rapeseed Oil	

EARLY BIRD MENU

£25 for 2 courses plus 125ml of house wine

£30 for 3 courses plus 125ml of house wine

Served 18:00–19:00

STARTER

Butternut Squash Veloute
Parmesan · Cream · Truffle

Moules Marinière
Warm Focaccia

Confit Duck Terrine
Spiced Plum Chutney · Toasted Sourdough

Cauliflower Mousse V, Ve
Hazelnut · Black Garlic · Grapes

MAIN

Stone Bass
Mussel & Clam Chowder · Kaluga Caviar ·
Herb Oil

Creamy Polenta
Garlic Wild Mushrooms · Mature Cheddar ·
Red Vein Sorrel

'Vale of York' Pork Belly
Black Pudding Bon Bon · Celeriac · Confit
Potato · Yorkshire Cider Jus

'Herb Fed Poultry' Chicken Breast
Peas · Asparagus · Pancetta · Gnocchi

SIDES

House Salad £ 4
Citrus Vinaigrette

Chunky Chips £ 4
Thyme Salt

Tenderstem Broccoli £ 4
Garlic & Chilli Oil

Honey Roasted Squash £ 4
Toasted Pumpkin Seeds

Fries £ 4

Savoy Cabbage £ 4
Pancetta · Cream

DESSERT

Clementine Tart
Chocolate Sorbet

Baked Vanilla Cheesecake
Salted Caramel Ice Cream

Sticky Toffee Pudding
Butterscotch, Vanilla Ice Cream

Some of our menu items contain allergens and there is a risk that traces of these may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which of these menu items contain any of the 14 named EU allergens as an ingredient.

Please ask to speak to a team member who can provide you with this information and may be able to help you make an alternative choice.

A discretionary service charge of 12.5% will be added to the total bill.