

**T H E**  
**R I S E**  
**R E S T A U R A N T**  
**T E R R A C E & B A R**

*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.*

**D E S S E R T M E N U**

Served 12:30 - close

## - DESSERTS -

### **Milk & Honey** £ 9.50

Baked Honey Custard · Milk Crumb · Burnt Honey Marshmallow · Milk Ice Cream · Bee Pollen · Crispy Milk

### **Blackberry & Figs** £ 9

Baked Figs · Peppered Blackberry Consomme · Caramelised Puff Pastry · Buttermilk Chantilly

### **Coffee & Hazelnut Praline Bar** v £ 9.50

Hazelnut & Cocoa Nib Cake · Chocolate Crèmeux · Roasted Almond Coating · Whipped Coffee Ganache · Salted Caramel Ice Cream

### **Coconut Rice Pudding** v, ve, GF £ 8

Lemongrass-Scented Pineapple · Edible Flora

### **Selection of Yorkshire Cheeses** £ 13.50

Harrogate Blue · Yorkshire Extra Mature Cheddar · Yellison's Goat's · Biscuits · Celery · Grapes · Apple Chutney

## - DESSERT COCKTAILS -

### **Chocolate Orange** £ 13

*A twist on the Espresso Martini*

Cointreau · Espresso · Crème de Cacao Blanc · Kahlua · Cream

### **Strawberry Shortcake Martini** £ 13

*An appetising dessert cocktail*

Disaronno · Frangelico · Cream · Milk · Strawberry Puree

*Some of our menu items may contain allergens and traces thereof. Please speak to a team member for further information in relation to any allergies or special dietary requirements you may have.*

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