

**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.*

**DESSERT MENU**

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 <sub>v</sub>

£ 9.50

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

### Coconut Rice Pudding <sub>v, Ve, GF</sub>

£ 8

Lemongrass-Scented Pineapple · Edible Flora

### Selection of Yorkshire Cheeses

£ 14.50

Lincolnshire Poacher Red · Ribblesdale Mature Goats · Wensleydale Yorkshire Brie · Wensleydale Blue · Celery · Yorkshire Apple Ale Chutney · Pain D'Épice · Thomas Fudge Crackers · Quince Jelly

## - 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.*