

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.

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 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 £ 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.