

**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**

12.30-21.30

## DESSERTS

**Milk & Honey** GF(a), V 530 kcal £ 10

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

**Rhubarb & Custard** GF 304 kcal £ 10

*Sheep Yoghurt Mousse · Almond Tuille ·  
Fennel Flower*

**Coffee & Hazelnut Praline Bar** V 553 kcal £ 10

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

**Coconut Rice Pudding** GF, V, Ve 317 kcal £ 10

*Lemongrass-Scented Pineapple · Edible Flora*

**Selection of Cheeses** 1310 kcal £ 14.50

*Lincolnshire Poacher Red · Ribblesdale Mature Goats ·  
Wensleydale Yorkshire Brie · Wensleydale Blue ·  
Yorkshire Apple Ale Chutney · Pain D'Epice · Thomas Fudge Crackers*

## DESSERT COCKTAILS

**Chocolate Orange** £ 14.5

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

**Strawberry Shortcake** £ 14.5

*Disaronno · Frangelico · Cream · Milk · Strawberry Puree*

**Cherry Bakewell** £ 14.5

*Luxardo Sangue Morlacco · Velvet Disaronno · Frangelico · Cream*

**B&B Espresso Martini** £ 14.5

*Brandy · Baileys · Kahlua · Espresso · Caramel*

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. V—Vegetarian; Ve—Vegan; GF—Gluten Free; a—Amendable .

The recommended daily calorie intake for adults is approximately 2000 kcal per day.

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