

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.

LUNCH MENU

12.30-17.00

- THE RISE RESTAURANT -

STARTERS

Seasonal Soup <small>V, Ve, GF, 176 kcal</small>	£ 9
The Grand Scotch Egg <small>463 kcal</small> <i>Duck Egg · Burnt Apple Ketchup · Fennel Salad</i>	£ 12
Haddock & Spring Onion Fishcake <small>146 kcal</small> <i>Dill Mayo · Watercress Salad</i>	£ 12
Duck and Orange Parfait Tart <small>675 kcal</small> <i>Cranberry Gel · Chicken Skin</i>	£ 13

SANDWICHES

Waterford Farm Honey Roast Ham <small>593 kcal</small> <i>Grain Mustard · Tomato</i>	£ 11.5
Roast Chicken Caesar <small>521 kcal</small> <i>Crispy Gem Lettuce · Bacon · Parmesan · Caesar Mayonnaise</i>	£ 12.5
Staal's Oak Smoked Salmon <small>597 kcal</small> <i>Avocado · Cream Cheese</i>	£ 13.5
Dale End Mature Cheddar <small>V, Ve (a) 753 kcal</small> <i>Red Onion Chutney</i>	£ 9.5
Waterford Farm Rare Roast Sirloin of Beef <small>588 kcal</small> <i>Horseradish Crème Fraiche</i>	£ 14.5
Spiced Crispy Tofu <small>V, Ve 923 kcal</small> <i>Guacamole · Chipotle Mayo · Crispy Gem Lettuce · Cucumber</i>	£ 9.5

Choice of White, Granary or Gluten Free Bread

Served with Fries and Seasonal Salad

MAINS

The Grand Burger <small>734 kcal</small> <i>Beef Burger · Chorizo Jam · Applewood Smoked Cheddar · Fries</i>	£ 22
Butternut Squash Risotto <small>V 351 kcal</small> <i>Dhukka · Herb Oil</i>	£ 19
Pan Fried Halibut <small>GF, 509 kcal</small> <i>Brown Butter · Capers · Trout Caviar · Brown Shrimp · Potatoes</i>	£ 26
Glazed Beef Cheek <small>GF, 609 kcal</small> <i>Garlic Herb Mash · Crispy Onions</i>	£ 25
Mushroom Tagliatelle <small>GF(a), V(a), Ve(a) 681 kcal</small> <i>Wild Mushrooms · Parmesan</i>	£ 19
Chicken Caesar Salad <small>280 kcal</small> <i>Anchovies · Parmesan Shavings · Sourdough Croutons</i>	£ 15

SIDES

£ 4.50 each

House Salad V, Ve, GF 56 kcal
Citrus Vinaigrette

Hand Cut Chips V, Ve, GF, 145 kcal

BBQ Hispi Cabbage GF, V, Ve, 82 kcal

**The Grand Savoy
Cabbage** GF, 176 kcal
Pancetta · Cream

**Grand Honey Roasted
Carrots** GF, V, 211 kcal

Fries V, Ve, GF, 173 kcal

DESSERTS

Baked Vanilla Cheesecake <small>V 248 kcal</small> <i>Seasonal Fruits · Micro Herbs</i>	£ 8
Sticky Toffee Pudding <small>V, GF 582 kcal</small> <i>Butterscotch Sauce · Clotted Cream</i>	£ 8
Caramelised Coconut Rice Pudding <small>V, Ve, GF, 317 kcal</small> <i>Lemongrass-Scented Pineapple · Edible Flora</i>	£ 8
Ice Cream <small>Ve 195 kcal</small> <i>Seasonal Fruit</i>	£ 4

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.