

THE
RISE
RESTAURANT
TERRACE & BAR

Committed to serving the best seasonal and ethically sourced ingredients, The Rise offers a Yorkshire twist on British favourites. Watch our expert chefs prepare your meal from the open kitchen. Our interiors have been inspired by York's local heritage, creating a soft industrial dining room, combined with a cocktail bar and heated garden terrace.

EVENING 17.30 - 22.00

AFTERNOON TEA IS SERVED DAILY FROM 12.30 - 16.00

NIBBLES

NOCELLARA OLIVES <small>Ve, GF 145 KCAL</small>	6
SUNDRIED TOMATO HUMMUS AND GRISSINI <small>Ve, GF(A) 163 KCAL</small>	6
SOURDOUGH WITH HERB BUTTER AND SALTED BUTTER <small>V, GF(A) 186 KCAL</small>	6
GARLIC BREAD <small>V, GF(A) 352 KCAL</small> <i>Toasted Sourdough Bread · Roasted Garlic and Parsley Butter</i>	7
DUO OF BRUSCHETTA <small>V, GF(A) 818 KCAL</small> <i>York Blue Cheese · Honey and Fig Tomato · Pomegranate · Chilli</i>	12
BURRATA <small>GF(A) 317 KCAL</small> <i>Kalamata Olive Tapenade · Roasted Hazelnut · Warm Pitta</i>	14
ZAATAR SPICED SIMMERED MEATBALLS <small>285 KCAL</small> <i>Yoghurt · Pomegranate · Tomato</i>	15

STARTERS

CHICKEN LIVER PARFAIT <small>GF(A) 737 KCAL</small> <i>Fig Chutney · Compressed Watermelon · Toasted Brioche</i>	14
THE GRAND SCOTCH EGG <small>463 KCAL</small> <i>Burford Brown Hen Egg · Spiced Pork Sausage · Apple · Fennel and Celery Slaw · Truffle and Chive Emulsion</i>	15
GRILLED ASPARAGUS SALAD <small>V, GF(A) 332 KCAL</small> <i>Grapefruit · Poached Hen Egg · Parmesan-Hazelnut Crumble · Mache Leaves · Mandarin and Tarragon Emulsion</i>	16
SALMON TASTING <small>GF(A) 670 KCAL</small> <i>Beetroot Cured Salmon · Smoked Salmon · Crème Fraiche · Lemon · Capers · Pickled Shallots · Melba Toast</i>	18
TIGER PRAWNS A LA PLANCHA <small>GF(A) 297 KCAL</small> <i>Watercress and Globe Artichokes · Heirloom Tomatoes · Herb Focaccia · Chilli-Unagi Sauce</i>	18
HONEY ROASTED PARSNIP AND RED ONION SOUP <small>Ve, GF(A) 143 KCAL</small> <i>Sage infused Sourdough Croutons</i>	10

PASTA AND RISOTTO

RIGATONI WITH VEGETABLE RAGOUT AND PEPERONCINO <small>V 587KCAL</small> <i>Onion · Garlic · Courgette · Aubergine · Pepper · Chillies · San Marzano Tomatoes · Fresh Basil</i>	18
SPAGHETTI CARBONARA <small>1023 KCAL</small> <i>Crispy Pancetta · Pecorino · Parmesan · Egg Yolks · Fresh Black Pepper</i>	20
ORGANIC GREEN PEA AND PARMESAN RISOTTO <small>V, GF(A) 398 KCAL</small> <i>Hazelnut and Parmesan Crumble · Fresh Mint · Broad Beans · Smoked Butter</i>	20

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.

The recommended calorie intake for an adult is approximately 2000 kcal per day.

V-Vegetarian; Ve-Vegan; GF-Gluten Free; GF(A)-Gluten Free on request

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

THE RISE

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All of our meats are supplied by local North Yorkshire farm suppliers based on a low and slow process both grass-fed or free-range using traditional and contemporary hanging and curing techniques delivering truly unrivalled flavour.

FROM THE GRILL

BURGERS

THE GRAND YORK BEEF

25

BURGER 734 KCAL

*Aged Angus Beef Pattie · Brioche Bun ·
Bloody Mary Ketchup · Crispy Bacon ·
Cornichons · Smoked Applewood · Lettuce ·
French Fries*

THE FALAFEL

22

BURGER V 784 KCAL

*Chickpea and Mint Pattie · Brioche Bun ·
Halloumi · Avocado Spread · Tomatoes ·
French Fries*

STEAKS

10oz RIBEYE STEAK 738 KCAL

33

10oz SIRLOIN STEAK 698 KCAL

35

8oz FILLET STEAK 634 KCAL

37

All steaks are served with grilled mushrooms, black garlic aioli, pomme purée, kale and a choice of one of the following sauces:

Bearnaise 165 KCAL · **Peppercorn** 133 KCAL · **Chimichurri** 188 KCAL

Beef Jus 112KCAL · **Semi-Sweet Tomato Jus** 86KCAL

GRAND BEEF WELLINGTON (for two) 1216 KCAL

78

*Mushroom · Chicken Farce · Pancetta · Puff Pastry · Charred Onion · French Fries · Bearnaise Sauce ·
Beef Jus*

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MAINS

CELERIAC AND WILD MUSHROOM TART TATIN <small>Ve 560KCAL</small>	25
<i>Steamed Asparagus · Wilted Spinach · Crushed New Potatoes · Romesco Sauce</i>	
BAKED CHALK STREAM TROUT <small>GF 621 KCAL</small>	25
<i>Baby Pak Choi · Crushed Potatoes with Lemon and Tarragon · Fish and Olive Oil Emulsion · Dill Oil</i>	
PAN-FRIED SEABASS <small>GF 626 KCAL</small>	27
<i>Ratatouille Filled Tomato · Wilted Spinach · Pomme Puree · Vine Tomato · Basil Sauce</i>	
GRILLED POUSSIN <small>GF 310 KCAL</small>	27
<i>Carob-Cumin-Sumac Rub · Hummus · Fresh Coriander · Pine Nuts · Pomegranate-Mulberry-Yoghurt Raita</i>	
BRAISED CRISPY BELLY PORK <small>GF 521 KCAL</small>	27
<i>Bean, Chorizo and Vegetable Cassoulet · Curly Kale · Brussel Sprouts · Semi-Sweet Tomato Jus</i>	
SHEPHERD'S PIE <small>GF 672 KCAL</small>	27
<i>Slowly Braised Lamb Shoulder in a Rich Lamb Glaze · Carrot · Thyme · Pearl Onion · Garden Peas · Parmesan Mash</i>	

SIDES

HAND CUT CHIPS <small>Ve, GF 145 KCAL</small>	5	BROCCOLI RABE WITH CHILLI AND SESAME SEEDS <small>Ve, GF 210 KCAL</small>	6
FRENCH FRIES <small>Ve, GF 210 KCAL</small>	5	CHARRED SUMMER VEGETABLES WITH BASIL AND BALSAMIC <small>Ve, GF 257 KCAL</small>	6
MIXED SALAD WITH HOUSE DRESSING <small>Ve, GF 257 KCAL</small>	5	SAUTEED SPINACH WITH POACHED EGG <small>V, GF 56 KCAL</small>	6
TRUFFLE AND CHIVE MASH <small>V, GF 145 KCAL</small>	6		

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