

THE
RISE

RESTAURANT
TERRACE & BAR

CHAMPAGNE & SPARKLING

		125ML	BOTTLE
DRAPPIER, CARTE D'OR (V)	<i>France</i>	16.5	85
DRAPPIER, ROSÉ DE SAIGNÉE (V)	<i>France</i>	18.5	95
PROSECCO BRUT TERRE DI SANT'ALBERTO (V)	<i>Italy</i>	9	40
PROSECCO BRUT TERRE DI SANT'ALBERTO, ROSE (V)	<i>Italy</i>	9.5	45
NYETIMBER, CLASSIC CUVÉE, NV	<i>England</i>	16.5	85
NYETIMBER, ROSÉ	<i>England</i>	18.5	95

WHITE

		175ML	250ML	BOTTLE
MEZZACORONA, CASTEL FIRMIAN, Pinot Grigio	<i>Trentino, Italy</i>	9.5	12	38
CASTELLO BANFI FUMAIO, Sauvignon-Chardonnay	<i>Tuscany, Italy</i>	10.7	14	40
BADET CLÉMENT, Voignier	<i>Pays d'Oc, France</i>	11	14.5	42
ESK VALLEY, Sauvignon Blanc	<i>Marlborough, New Zealand</i>	11.7	16.2	44
WEINGUT ALLRAM, Grüner Veltliner Strass	<i>Kamptal, Austria</i>	12.5	16.5	49
TENUTA SAN LEONARDO, Vette Sauvignon Blanc	<i>Trentino, Italy</i>	14.5	19.5	58

ROSÉ

		175ML	250ML	BOTTLE
DOMAINE COSTE	<i>Languedoc-Roussillon, France</i>	9.5	12.5	37
CRAMELE RECAS (V), Umbrele Pinot Noir	<i>Carpathian Mountains, Romania</i>	10	13	39

RED

		175ML	250ML	BOTTLE
FINCA LA COLONIA (V), Malbec	<i>Mendoza, Argentina</i>	10	13.5	40
RINA RUSSA (V), Frappato	<i>Sicily, Italy</i>	11.5	15	45
BODEGA HACIENDA, LÓPEZ DE HARO Rioja Reserva	<i>Rioja, Spain</i>	12.5	16.5	48
FRYER'S COVE, Grenache-Cinsault	<i>Western Cape, South Africa</i>	13.5	17	50
MORANDÉ, GRAN RESERVA (V), Cabernet Sauvignon	<i>Maipo, Chile</i>	13.5	17	50
DANDELION VINEYARDS (V), "Lionheart of the Barossa" Shiraz	<i>Barossa Valley, Australia</i>	14	18.5	55

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-Contains Alcohol; AM-Amendable; G-Contains Gluten;
N-Contains Nuts; D-Contains Dairy; E-Contains Egg

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

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DRAUGHT BEER

		HALF	PINT
AMSTEL	4.1%	3	5.95
MORETTI	4.6%	4	6.95

BOTTLED BEER

			330ML
BREWDOG, PUNK IPA	5.6%		6.5
BREWDOG, PUNK IPA	0.5%		5
ASAHI SUPER DRY	5.2%		5.5
HEINEKEN	5.0%		5.5
PERONI	0.0%		4.5
PERONI <i>Gluten Free</i>	5.1%		6
ESTRELLA 1906	6.5%		6.5
ESTRELLA GALICIA	4.7%		5.5

LOCAL BEER

			500ML
GUZZLER, <i>Light gold coloured beer with dominant hop flavours</i>	3.6%		7.25
YORKSHIRE TERRIER, <i>Single hop premium ale</i>	4.2%		7.25
RESPIRE, <i>Soft and pillowy with juicy citrus notes</i>	4.0%		7.25
BLACK SHEEP ALE, <i>Full flavoured premium bitter</i>	4.4%		7.25

CIDER

			500ML
ASPALL	4.5%		7.25
OLD MOUT, ASSORTED FLAVOURS	4.0%		6.5
OLD MOUT, SUMMER BERRIES	0.0%		5

SOFT DRINKS

COCA COLA		3
DIET COCA COLA		3
FEVER TREE		3
Ginger Ale · Lemonade · Lemon Tonic · Elderflower Tonic · Mediterranean Tonic		
FENTIMANS		4
Rose Lemonade · Dandelion & Burdock · Ginger Beer · Orange & Mandarin		
HILDON, Natural Still Water		4.5
HILDON, Natural Sparkling Water		4.5

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