

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 - 21.30

AFTERNOON TEA IS SERVED DAILY FROM 12.30 - 16.00

NIBBLES

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| NOCELLARA OLIVES <small>Ve, GF</small> | 6 |
| SUNDRIED TOMATO HUMMUS AND GRISSINI <small>Ve, GF(A)</small> | 6 |
| SOURDOUGH WITH HERB BUTTER AND SALTED BUTTER <small>V, GF(A)</small> | 6 |
| GARLIC BREAD <small>V, GF(A)</small> <i>Toasted Sourdough Bread · Roasted Garlic & Parsley Butter</i> | 7 |
| WHIPPED GOAT CHEESE <small>V, GF(A)</small> <i>Pickled Beetroot · Toasted Focaccia · Almonds</i> | 12 |

STARTERS

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| CELERIAC & LEEK SOUP <small>Ve(A), GF(A)</small> <i>Truffle · Chive Crème Fraîche · Paprika & Parmesan Palmier</i> | 12 |
| BUTTERNUT SQUASH SALAD <small>Ve, GF(A)</small> <i>Flame Roasted Aubergine Purée · Endive · Walnuts · Lemon & Basil Marinated Courgette · Pomegranate Molasses</i> | 15 |
| BURRATA & HEIRLOOM TOMATO SALAD <small>V</small> <i>Crushed Burrata · Heirloom Tomatoes · Pistachio · Figs · Fig Leaf Oil · Toasted Focaccia</i> | 17 |
| THE GRAND SCOTCH EGG <i>Burford Brown Hen Egg · Spiced Pork Sausage · Pickled Beetroot Truffle Mayonnaise</i> | 17 |
| SALMON TASTING PLATE <small>GF(A)</small> <i>Beetroot Cured Salmon · Smoked Salmon · Crème Fraîche · Lemon · Capers · Pickled Shallots · Melba Toast</i> | 18 |
| CHICKEN LIVER & FOIE GRAS PARFAIT <i>Poached Pears · Camomile & Mandarin Gel · Cinnamon Waffle</i> | 18 |
| ORKNEY SCALLOPS & PORK BELLY <small>GF</small> <i>Roe Powder Seasoning · Jerusalem Artichoke · Black Garlic Aioli · Passionfruit Dressing</i> | 20 |

PASTA AND RISOTTO

| | |
|--|----|
| RIGATONI WITH VEGETABLE RAGOUT AND PEPERONCINO <small>V</small> <i>Onion · Garlic · Courgette · Aubergine · Pepper · Chillies · San Marzano Tomatoes · Fresh Basil</i> | 18 |
| ORGANIC VEGAN MUSHROOM RISOTTO <small>Ve</small> <i>Assorted Wild Mushroom · Vegan Parmesan · Truffle Oil · Baby Spinach · Chives</i> | 20 |
| LOBSTER & CHICKEN MAC & CHEESE <i>Gruyere Cheese · Lobster Bisque · Mustard · Chives</i> | 28 |

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.

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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 BEEF BURGER

25

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

SWEET POTATO & CHICKPEA BURGER_V

22

*Halloumi · Balsamic Dried Tomato Paste ·
Brioche Bun · Tomatoes · French Fries*

STEAKS

10oz RIBEYE STEAK_{GF}

35

10oz SIRLOIN STEAK_{GF}

35

8oz FILLET STEAK_{GF}

38

All steaks are served with pickled heritage carrots, black garlic aioli, variegated kale and a choice of one of the following sauces:

Bearnaise_{GF} · Peppercorn_{GF} · Chimichurri_{GF}

Beef Jus_{GF} · Orange Flavoured Game Jus_{GF}

GRAND BEEF WELLINGTON (for two)

78

*Mushroom · Chicken Farce · Pancetta · Puff Pastry · Pickled Heritage Carrots · Black Garlic Aioli ·
Variegated Kale · Roast Potatoes · Bearnaise Sauce · Beef Jus*

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MAINS

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|--|----|
| ROSCOFF ONION & WILD MUSHROOM TART <small>Ve(A)</small> | 27 |
| <i>Pickled Heritage Baby Carrots · Kale · Crushed New Potatoes · Black Garlic Aioli</i> | |
| BAKED SCOTTISH SALMON <small>GF(A)</small> | 25 |
| <i>Crushed New Potatoes · Asparagus · Unagi Glaze · Dill Beurre Blanc</i> | |
| PAN-FRIED STONEBASS <small>GF</small> | 27 |
| <i>Ratatouille Filled Tomato · Wilted Spinach · Pomme Purée · Vine Tomato · Basil Sauce</i> | |
| PAN ROASTED CORN-FED CHICKEN <small>GF</small> | 27 |
| <i>Root Vegetable Ragout · Hummus · Mulberry Honey Glaze · Minted Pomegranate Raita</i> | |
| BRAISED CRISPY BELLY PORK <small>GF</small> | 27 |
| <i>Bean, Chorizo and Vegetable Cassoulet · Red Wine Jus</i> | |
| SHEPHERD'S PIE <small>GF</small> | 27 |
| <i>Slowly Braised Lamb Shoulder in a Rich Lamb Glaze · Carrots · Thyme · Onion · Garden Peas · Mashed Potatoes</i> | |
| PAN ROASTED DUCK BREAST <small>GF</small> | 30 |
| <i>Braised Red Cabbage · Parsnip, Vanilla Mash · Orange Flavoured Duck Jus</i> | |

SIDES

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|---|---|---|---|
| CRISPY ROAST POTATOES WITH ROSEMARY OIL <small>Ve, GF(A)</small> | 5 | TRUFFLE & CHIVE MASH <small>V, GF</small> | 6 |
| FRENCH FRIES <small>Ve, GF(A)</small> | 5 | BROCCOLI RABE WITH CHILLI AND SESAME SEEDS <small>Ve, GF</small> | 6 |
| TRUFFLE & PARMESAN FRIES <small>GF</small> | 7 | SAVOY CABBAGE WITH CREAM & BACON <small>GF</small> | 6 |
| MIXED SALAD WITH HOUSE DRESSING <small>Ve, GF</small> | 5 | | |

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