

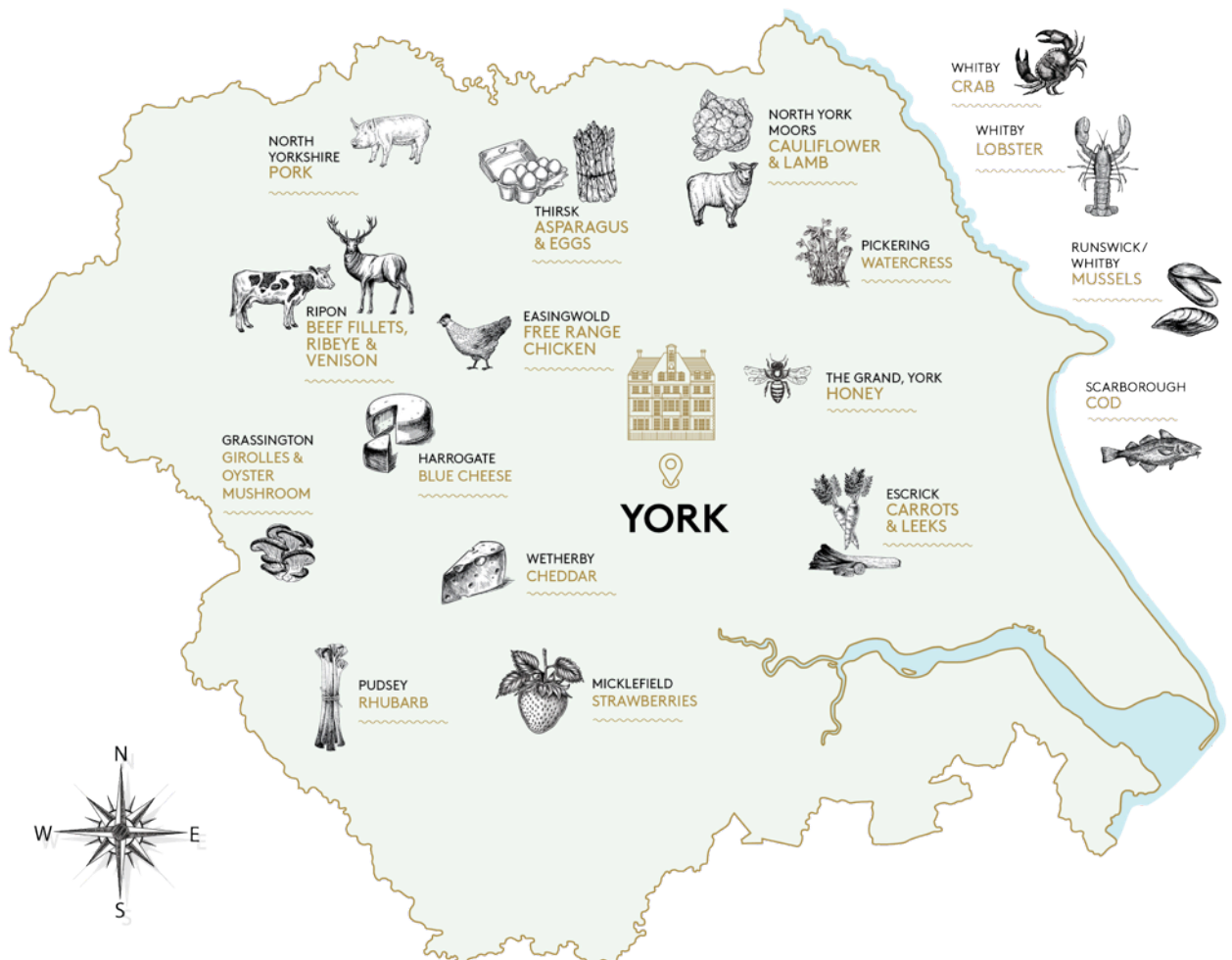
WELCOME TO THE RISE

We are proud to be Yorkshire, from sea to city, the moors to the dales, we embrace each element that makes up God's Own Country. Here at The Rise, we bring the very best of Yorkshire to your table, working with local farmers, butchers and producers to showcase the essence of our county.



CHEF'S YORKSHIRE FAVOURITES

Look out for the White Rose icons on the menu; these indicate dishes which our Executive Chef, Kevin Bonello, has chosen as his favourite dishes, that he feels truly embody the essence of Yorkshire.



(V) Vegetarian, (VE) Vegan

Please inform a team member of any allergies or intolerances before placing your order.

Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.

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

NIBBLES

NOCELLARA OLIVES (VE)

Lemon, oregano & chilli flake marinade

£7.00

SOURDOUGH (V)

Herb butter, salted butter, olive oil and balsamic

£7.50

GARLIC BREAD (V)

Toasted sourdough bread, roasted garlic & chive butter

£7.50

TRIO OF DIPS

Whipped goats cheese, taramasalata, muhamarra, flatbread

£8.50

HERITAGE TOMATO BRUSCHETTA (V)

Olive tapenade, basil, sherry vinegar

£8.50

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STARTERS

ENGLISH PEA & LEEK SOUP

£14.00

Bacon & cheddar cheese straws, crème fraîche, lemon zest

CREAMY GARLIC MUSHROOMS (V)

£14.00

Sautéed brown cap mushrooms in garlic, butter and parsley, finished with cream, served with focaccia

HERITAGE BEETROOT & POACHED PEAR SALAD (VE)

£17.00

Shaved fennel, orange segments, candied walnut, sourdough croutons, lemon & tahini sauce

Suggested White Wine Pairing

Cortese | Broglia, 'La Contessa Gavi di Gavi' (V)

£14.00 / £18.00 / 51.00

Piedmont, Italy | 2024

Extended ageing creates a balanced freshness of green apple, peach and soft floral tones.



TWICE BAKED WENSLEYDALE CHEDDAR CHEESE SOUFFLÉ (V)

£17.00

Mâche, pickled walnut & apple salad, honey & mustard vinaigrette



GRILLED SPILMANS ASPARAGUS

£17.50

Poached Burford Brown hen egg, lemon hollandaise, parmesan shavings, dill oil

Suggested White Wine Pairing

Sauvignon Blanc-Pouilly Fumé |

£18.50 / £23.50 / £72.00

Domaine Chatelain, 'Les Chailloux', Silex (V)

Loire Valley, France | 2024

This blend is from a single plot vineyard, with Silex soil giving smoky entry notes, before leading into grapefruit, tropical fruits and pepper on the finish.



THE GRAND SCOTCH EGG

£18.00

Burford Brown hen egg, spiced pork sausage, pickled beets & radish, mustard leaves, sherry & honey dressing

CHALK STREAM TROUT

£19.00

Poached in olive oil, served with fennel & ginger relish, pickled vegetables, fennel seed crumpets, buttermilk-dill sauce



WHITBY CRAB COCKTAIL

£19.00

Dressed white crab meat, avocado mousse, gem lettuce, lemon, keta caviar, toasted brioche

TIGER PRAWNS AL PLANCHA

£20.00

Charred gem lettuce, unagi glaze, chilli mayo, roasted garlic focaccia

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MAIN COURSES

CARAMELISED ROSCOFF ONION & SHALLOT TARTE TATIN (V) £26.00
Puff pastry, Yorkshire Brie, crispy carrots, carrot sauce



THE RISE FISH AND CHIPS £27.00
Beer battered cod, minted pea puree, chips, tartar sauce,
bloody mary ketchup

CHICKEN BREAST À LA KYIV £28.00
Roasted garlic & parsley butter, hasselback potatoes, madeira-tarragon cream sauce,
rocket & tomato salad



WHITBY FISH & SHELLFISH PIE £29.00
Smoked haddock, halibut, poached salmon, mussels and boiled egg in a
creamy chive sauce, gratinated, with cheddar-lemon mash, topped with
grilled prawns, served with mixed leaves and lemon beurre blanc

Suggested White Wine Pairing

Chardonnay | Robert Oatley, Signature £16.50 / £22.00 / £63.00
Margaret River, Australia | 2024

Soft, buttery character pinned down by the bright acidity of stone fruits.

BAKED STONE BASS £29.00
Caponata-stuffed heirloom tomato, vermouth sauce, basil oil

TANDOORI-SPICED MONKFISH TAIL £29.00
Mussel, chorizo & spelt cassoulet, vadouvan sauce, coriander oil

Suggested White Wine Pairing

Pinot Gris | Muré, Pierres Sèches (V) £19.50 / £25.50 / £75.00
Alsace, France | 2023

Rich yet balanced, with a silky texture that leads to a fresh finish; ripe pear, apricot,
honeyed notes, gentle spice and smoky mineral accents.

TAMWORTH PORK CUTLET £31.00
Honey & smoked paprika butter, fried egg, wilted spinach, chunky chips,
spiced apple & sage chutney



BRAISED YORKSHIRE LAMB SHANK £32.00
Slow-cooked lamb foreshank with garlic, rosemary and red wine,
served with crushed new potatoes, lamb jus

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PASTA & RISOTTO

SMALL PLATE / LARGE PLATE

RISOTTO MARGHERITA

£19.00 / £22.00

Heritage tomato, burrata, oregano oil, parmesan, basil

Suggested White Wine Pairing

Alvarinho | Quinta da Pedra, Graça da Pedra (V)

£18.50 / £24.50 / £70.00

Vinho Verde, Portugal | 2022

A great alternative to Chablis, boasting balanced texture, stone fruit freshness and a peppery finish.

WILD GARLIC PESTO & ASPARAGUS FUSILLI

£20.00 / £24.00

Wild garlic pesto, Spilmans asparagus, smoked trout, crumbled feta

PACCHERI RAGOUT

£20.00 / £24.00

Paccheri pasta, beef & vegetable ragout, Sicilian sausage, smoked tomato sauce, crème fraîche

BURGERS

MAITAKE MUSHROOM BURGER (V)

£25.00

Fried tofu, miso & maple mayo, brioche bun, pickled red onion, gem lettuce, served with French fries

THE GRAND BURGER

£26.00

Aged Angus beef patty, brioche bun, bacon & onion jam, smoked Applewood cheese, served with French fries

Suggested Red Wine Pairing

Primitivo | Tormaresca, Nèprica

£15.00 / £19.50 / £56.00

Puglia, Italy | 2024

Predominantly savoury notes of red fruit, black cherries, plums and candied oranges.

SIDES

VEGETABLE RIBBON SALAD WITH BLOOD ORANGE DRESSING (VE)

£6.00

FRENCH FRIES

£6.00

HAND CUT CHIPS

£6.00

ROAST POTATOES WITH ROSEMARY & GARLIC OIL (V)

£6.50

CREAMED SAVOY CABBAGE WITH PANCETTA

£6.50

TENDERSTEM BROCCOLI WITH MARMITE BUTTER AND SLICED ALMONDS (V)

£7.00

TRUFFLE & CHIVE MASHED POTATOES (V)

£7.00

TRUFFLE & PARMESAN FRIES

£7.00

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STEAKS / GRILL

BEEF SIRLOIN (10OZ) £39.00

BEEF RIBEYE (10OZ) £40.00

Suggested Red Wine Pairing

**Sangiovese-Merlot-Syrah | Santa Cristina, Le Maestrelle (V) £16.00 / £21.00 / £60.00
Tuscany, Italy | 2024**

Intense and complex; tones of black fruits and coffee, with a fresh, minty acidity.

BEEF FILLET (8OZ) £43.00

All steaks are served with black garlic aioli, charred Roscoff onion, king oyster mushroom and a choice of one sauce from the below:

- } Bearnaise sauce
- } Creamy peppercorn sauce
- } Diane sauce
- } Chimichurri sauce
- } Beef jus

GRAND BEEF WELLINGTON (SERVES TWO)

Mushroom duxelles, chicken farce, pancetta and puff pastry, served with charred Roscoff onion, black garlic aioli, king oyster mushroom, bearnaise sauce, beef jus and chips **£95.00**

Suggested Red Wine Pairing

Pinot Noir | Dog Point £25.00 / £32.00 / £96.00

Marlborough, New Zealand | 2022

A combination of stainless steel and oak give a core of rose and violet, and a silky, herbaceous finish.



THE COOKERY SCHOOL
AT THE GRAND, YORK

**Want to learn the secrets behind The Grand's signature Wellington?
Join us at the Cookery School and create your own.**



THE GRAND SURF AND TURF (SERVES TWO) TABLESIDE SERVICE **£145.00**

Beef Wellington and full Lobster Thermidor platter served with bearnaise sauce, beef jus, lime-tarragon mayo and choice of two sides

Suggested White Wine Pairing

Alvarinho | Quinta da Pedra, Graça da Pedra (V) £18.50 / £24.50 / £70.00

Vinho Verde, Portugal | 2022

A great alternative to Chablis, boasting balanced texture, stone fruit freshness and a peppery finish.

Suggested Red Wine Pairing

**Sangiovese-Merlot-Syrah | Santa Cristina, Le Maestrelle (V) £16.00 / £21.00 / £60.00
Tuscany, Italy | 2024**

Intense and complex; tones of black fruits and coffee, with a fresh, minty acidity.

Choice of two sides:

- } French fries
- } Hand cut chips
- } Roast potatoes with rosemary & garlic oil
- } Vegetable ribbon salad with blood orange dressing
- } Creamed savoy cabbage with pancetta
- } Truffle & chive mashed potatoes
- } Truffle & parmesan fries
- } Tenderstem broccoli with marmite butter and sliced almonds

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DESSERTS



STICKY TOFFEE PUDDING (V)

£12.00

Rhubarb ice cream, ginger butterscotch, fig & thyme compote

Suggested Dessert Wine Pairing

Dandelion Vineyards, 30yo Pedro Ximénez

£18.00

Barossa Valley, Australia | NV

YUZU & TONKA BEAN MOUSSE (VE)

£12.00

Passionfruit sorbet, raspberry namelaka, lime & almond crumble

Suggested Dessert Wine Pairing

Luis Felipe Edwards, Late Harvest, Viognier-Sauvignon Blanc

£10.00

Colchagua Valley, Chile | 2024

MANJARI CHOCOLATE BAKED CHEESECAKE

£13.00

Miso wafer, espresso chocolate blini, caramel crèmeux

CLASSIC TIRAMISU TABLESIDE SERVICE

£14.00

Lady fingers, mascarpone mousse, coffee, cocoa powder



HONEY CRÈME BRÛLÉE (V)

£14.00

Caramelised milk ice cream, lemon marshmallow, bee pollen, strawberries



This dessert is made with honey from the beehives on our rooftop.

You can view the hives on the 4th floor of Roman House.

You can also try out our signature Honey Gin in 1906.

Suggested Dessert Wine Pairing

Disnoko, Late Harvest Tokaji (V)

£18.00

Tokaji, Hungary | 2020

YORKSHIRE CHEESE PLATTER

£25.00

Yorkshire Brie, Harrogate Blue, Dale End Cheddar, Crottin, fruit chutney, quince jelly, celery sticks, grapes, tomatoes, Thomas Fudge crackers

Please ask your server for our full list of digestifs and port.

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