

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 (V, Ve, GF) <i>Toasted Bread</i>	£ 9
The Grand Scotch Egg <i>Duck Egg · Spiced Apple Ketchup · Fennel Salad</i>	£ 11
Salmon and Dill Fishcake <i>Dill Mayo · Watercress Salad</i>	£ 12
Duck and Orange Parfait Tart <i>Spiced Cranberry Jam · Chicken Skin</i>	£ 12

SANDWICHES

Waterford Farm Honey Roast Ham <i>Grain Mustard · Tomato</i>	£ 11.5
Roast Chicken Caesar <i>Crispy Gem Lettuce · Bacon · Parmesan · Caesar Mayonnaise</i>	£ 12.5
Staal's Oak Smoked Salmon <i>Avocado · Cream Cheese</i>	£ 13.5
Dale End Mature Cheddar (V, Ve a) <i>Red Onion Chutney</i>	£ 9.5
Waterford Farm Rare Roast Sirloin of Beef <i>Horseradish Crème Fraiche</i>	£ 14.5
Spiced Crispy Tofu (V, Ve) <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 <i>Beef Burger · Chorizo Jam · Applewood Smoked Cheddar · Brioche Bun · Fries</i>	£ 20
Butternut Squash Risotto <i>Dhukka · Herb Dressing</i>	£ 17
Pan Seared Skate Wing (GF) <i>Brown Butter · Capers · Trout Caviar · Brown Shrimp · Potatoes</i>	£ 20
Glazed Beef Cheek (GF) <i>Garlic Herb Mash · Crispy Onions</i>	£ 23
Mushroom Tagliatelle <i>Wild Mushrooms · Parmesan</i>	£ 17
Chicken Caesar Salad <i>Anchovies · Parmesan Shavings · Sourdough Croutons</i>	£ 13

SIDES

£ 4.50 each

House Salad (V, Ve, GF) <i>Citrus Vinaigrette</i>	Hand Cut Chips (V, Ve, GF)	BBQ Hispi Cabbage (GF, V)
The Grand Savoy Cabbage (GF) <i>Pancetta · Cream</i>	Grand Honey Roasted Carrots (GF)	Fries (V, Ve, GF)

DESSERTS

Baked Vanilla Cheesecake <i>Seasonal Fruits · Rhubarb Confit · Micro Herbs</i>	£ 7
Sticky Toffee Pudding <i>Butterscotch Sauce · Clotted Cream · Cigar Tuille</i>	£ 7
Caramelised Coconut Rice Pudding (V, Ve, GF) <i>Lemongrass-Scented Pineapple · Edible Flora</i>	£ 8
Ice Cream <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.

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