

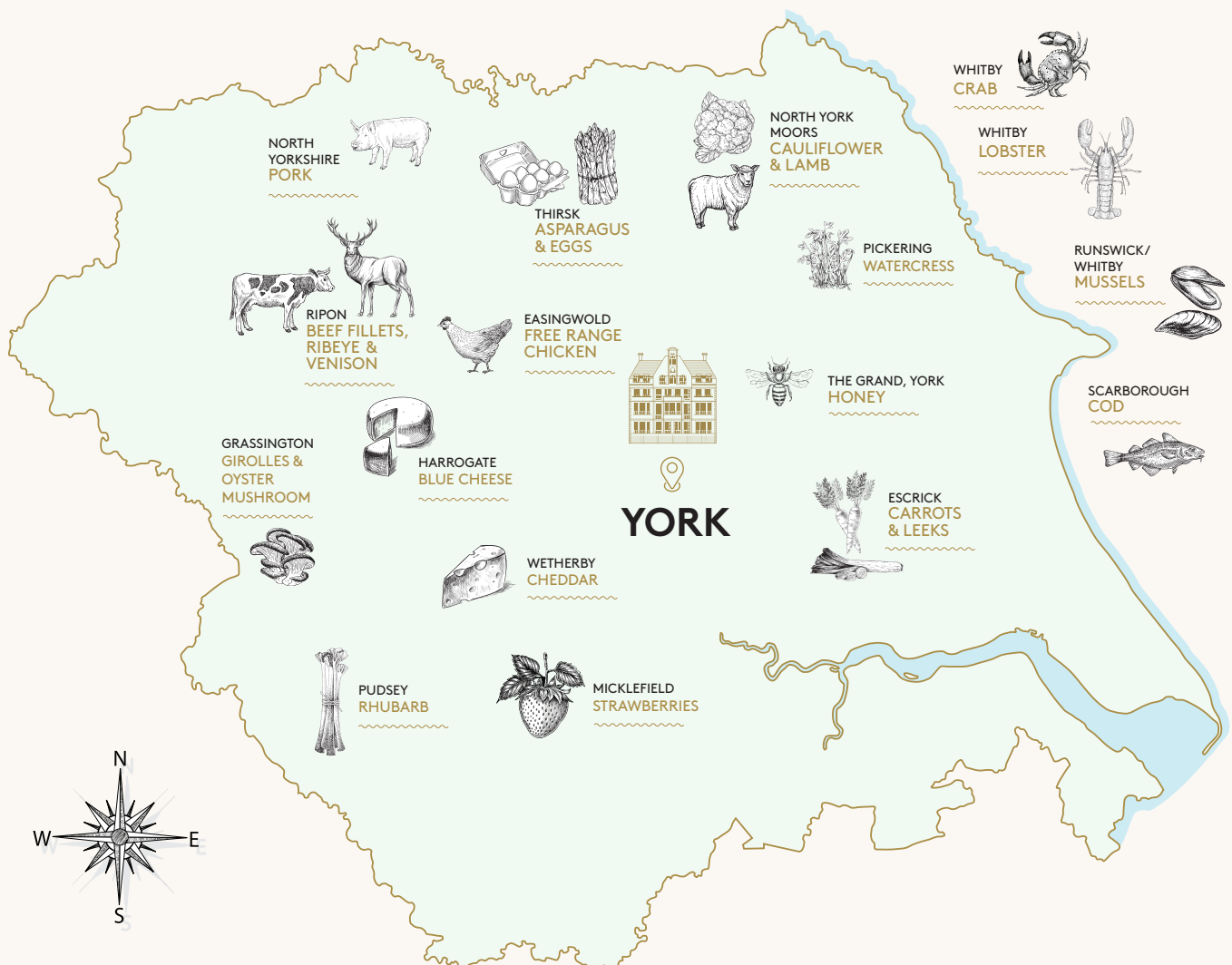
# WELCOME TO THE RISE

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.



## NIBBLES

### NOCELLARA OLIVES (V)

Lemon, oregano and chilli flakes marinade

£7.00

### SOURDOUGH (V)

Herb butter and salted butter, olive oil and balsamic

£7.00

### GARLIC BREAD (V)

Toasted sourdough bread, roasted garlic and chive butter

£7.00

## STARTERS & SOUP

### ROASTED CARROT, BRAMLEY APPLE & LEMONGRASS SOUP (V)

Compressed apple, coriander crème fraîche

£12.00

### WHIPPED GOATS CHEESE (V)

Toasted crostini, pomegranate, heirloom tomatoes, Grand honey, parsley oil

£12.00

### CREAMY GARLIC MUSHROOMS (V)

Sauteed brown cap mushroom, garlic, butter and parsley, finished with cream, served with focaccia

£12.00



### CHIVE & POTATO WAFFLE (V)

Caramelised onion, smoked almonds, pickled shimeji mushroom, crème fraîche, watercress

£12.00

### HERITAGE BEETROOT SALAD (VE)

Baby red, yellow and chioggia beetroot, fennel-orange compote, candied walnut, sourdough croutons, lemon-tahini sauce

£16.00

### FRESH MARINATED BURRATA (V)

Fine vegetable ratatouille, basil oil, caper-raisin gel, red pepper coulis

£16.00



### WHITBY CRAB COCKTAIL

Dressed in a herb mayonnaise served with avocado, gem lettuce, tomatoes, fresh lemon and trout caviar

£17.00

### THE GRAND SCOTCH EGG

Burford brown hen egg, spiced pork sausage, celeriac remoulade, mache leaves, truffle and mustard vinaigrette

£17.00

#### SUGGESTED RED WINE PAIRING

Pinot Noir, Château de Tracy, "Tracy Cie"

2024 | Loire Valley

*A fantastic Pinot Noir from one of Pouilly-Fumes top producers, light red with hints of cherry and violets and a crisp finish.*

£16.50/£22.00/£58.00

### STAAL'S SALMON TASTING

Beetroot cured salmon, smoked salmon, crème fraîche, crushed avocado, crumpets, salmon caviar, honey and mustard dressing

£18.00

### PATÉ EN CROUTE

Pork, venison, duck breast and pistachio in pastry, mustard seed pickles, apple and pumpkin chutney

£19.00

### TIGER PRAWNS AL PLANCHA


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

£19.00

# MAIN COURSES

**SPICED CAULIFLOWER STEAK (VE)**  
Lentil du pay and vegetable ragout, curry-coconut sauce, coriander oil.

£25.00

**WHITBY'S FISH & SHELLFISH PIE**  
Smoked haddock, cod, poached salmon, mussels, and prawns  
in a creamy chive sauce, gratinated with cheddar mashed potatoes

£23.00

**PAN-ROASTED CORN-FED CHICKEN**  
Stuffed with ricotta and preserved lemon, chorizo and bean cassoulet, chicken jus


£27.00

**CRISPY SKIN PORK BELLY**  
Stewed savoy cabbage, fennel seeds, sweet potato, apple espuma, Café de Paris sauce

£28.00

**PAN-FRIED STONE BASS**  
Ratatouille filled tomato, wilted spinach, pomme puree,  
vine tomato and basil sauce

£28.00

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

£28.00

**SUGGESTED RED WINE PAIRING**  
Merlot, Cabernet Sauvignon, Craggy Range, Te Kahu  
2019 | Hawkes Bay, New Zealand  
*A great alternative to a Bordeaux red with a soft richness from the warmer climate.*

£15.50/£20.00/£57.00

**SHEPHERD'S PIE**  
Slowly braised lamb shoulder in rich lamb glaze, carrot, thyme,  
onions, mashed potatoes, minted garden peas

£30.00

**SUGGESTED RED WINE PAIRING**  
Malbec, Santa Rosa (V)  
2024 | Mendoza, Argentina  
*A soft medium style of Malbec with tones of red fruits with a soft smoky finish.*

£12.50/£17.00/£47.00

**SCOTTISH SALMON WELLINGTON**  
Fennel duxelle, spinach pancake, puff pastry, charred green asparagus, saffron-dill velouté

£32.00

## PASTA & RISOTTO

### WILD MUSHROOM RISOTTO (VE)

£20.00

Shiitake, shimeji, oyster mushrooms, vegan parmesan, hazelnut and sage crumble, tarragon oil



### THE GRAND LASAGNE

£27.00

50 layers of pasta, rich bolognese sauce, aged cheddar bechamel, grated parmesan and pecorino, smoked tomato sauce and basil oil

#### SUGGESTED RED WINE PAIRING

Grenache, Syrah, Domaine Lafage, Côte Sud, Côtes Catalans  
2022 | Roussillon, France

£14.00/£17.50/£50.00

Medium bodied wine, with crunchy red and black fruits with a subtle warmth of pepper.

### LOBSTER & PRAWNS TAGLIATELLE

£29.00

Fresh egg pasta with prawns, Whitby lobster bisque, baby spinach and preserved lemon served garlic sourdough

## BURGERS

### MISO GRILLED AUBERGINE BURGER (V)

£22.00

Smoked ricotta, gem lettuce, gherkin ketchup, french fries

### THE GRAND BURGER

£25.00

Aged Angus beef pattie, brioche bun, bacon and onion jam, home-made onion rings, Monterey jack cheese, french fries

#### SUGGESTED RED WINE PAIRING

Cabernet Merlot, Buitenverwachting  
2022 | Constantia, South Africa

£12.50/£16.50/£46.00

Medium bodied with a touch of dryness and soft spice from the Merlot on the finish.

## SIDES

### MIXED SALAD WITH HOUSE DRESSING (VE)

£5.00

### FRENCH FRIES (VE)

£5.00

### TRUFFLE & CHIVES MASHED POTATOES

£6.00

### HAND CUT CHIPS (VE)

£6.00

### TRUFFLE & PARMESAN FRIES

£7.00

### CHARRED SEASONAL VEGETABLES WITH BALSAMIC

£6.00

### STEAMED BROCCOLI WITH CHILLI OIL & SESAME SEEDS

£8.00

## STEAKS/GRILL

### BEEF SIRLOIN (10OZ)

£37.00

#### SUGGESTED WHITE WINE PAIRING

Malbec, Santa Rosa (V)

2024 | Mendoza, Argentina

A soft medium style of Malbec with tones of red fruits with a soft smoky finish.

£12.50/£16.50/£46.00

### BEEF RIBEYE (10OZ)

£38.00

### BEEF FILLET (8OZ)

£39.00

All steaks are served with black garlic aioli, charred Roscoff onion & beetroot chard

#### A CHOICE OF ONE SAUCE FROM THE BELOW:

Bearnaise sauce

Creamy peppercorn sauce

Café de Paris sauce

Diane sauce

Chimichurri sauce

Beef jus

### GRAND BEEF WELLINGTON (SERVES TWO)

£90.00

Mushroom duxelles, chicken farce, pancetta and puff pastry, charred Roscoff onion, black garlic aioli, bearnaise sauce, beef jus and chips

#### SUGGESTED RED WINE PAIRING

Grenache, Syrah, Domaine Lafage, Côte Sud, Côtes Catalans

2022 | Roussillon, France

Medium bodied wine, crisp red and black fruits with a subtle warmth of pepper.

£14.00/£17.50/£50.00



Want to learn the secrets behind The Grand's signature Wellington?

Join us at the Cookery School and create your own.



### THE GRAND'S SURF & TURF (SERVES TWO) TABLESIDE SERVICE

£135.00

Beef Wellington and full lobster thermidor platter served with bearnaise sauce, beef jus, parsley mayo and choice of two sides

#### SUGGESTED WHITE WINE PAIRING

Chardonnay-Grenache-Roussanne, Domaine Lafage Côte Est.

2024 | Roussillon, France

A dry medium bodied wine with aromatic notes of exotic honey and orange with a refreshing minerality.

£12.50/£16.50/£47.00

#### SUGGESTED ROSÉ WINE PAIRING

Cinsault, Grenache, Syrah, Château Roseline (V)

2023 | Côtes de Provence, France

One of the few Cru Closse estates, dry red fruits, refreshing acidity with a spicy finish.

£18.50/£24.00/£70.00

#### SUGGESTED RED WINE PAIRING

Grenache, Syrah, Domaine Lafage, Côte Sud, Côtes Catalans

2022 | Roussillon, France

Medium bodied wine, with crunchy red and black fruits with a subtle warmth of pepper.

£14.00/£17.50/£50.00

#### CHOICE OF TWO SIDES:

Mixed salad with house dressing, french fries, truffle and chives mashed potatoes, cut chips  
truffle and parmesan fries, steamed broccoli with chilli oil and sesame seeds,  
charred seasonal vegetables with balsamic

## DESSERT



### 'ANNABEL'S FARM' STRAWBERRY PAVLOVA

Yoghurt Chantilly, strawberry sorbet, basil syrup, strawberry streusel

£9.00

#### SUGGESTED DESSERT WINE PAIRING

Morandé, Late Harvest Sauvignon Blanc

2023 | Casablanca Valley, Chile

*Intense aromas, luscious sweetness and flavours of crystallised fruit, magnolia, papaya & honey*

£9.00/£45.00

### VALRHONA CHOCOLATE MOUSSE

Blackberry, coconut-tapioca compote, mango sorbet, orange gel

£11.00

### STICKY TOFFEE PUDDING (V)

Gingernut, pistachio ice cream, compressed apples, whey caramel

£12.00

### CLASSIC TIRAMISU TABLESIDE SERVICE

Lady fingers, mascarpone mousse, coffee and cocoa powder

£13.00

#### SUGGESTED DESSERT WINE PAIRING

Groot Constantia (V)

2019 | Constantia, South Africa

*An iconic dessert wine, with notes of caramel, nuts and caramelised vanilla*

£30.00/£105.00



### MILK & HONEY

Baked honey custard, cornflake crunch, milk powder and rum marshmallow, caramelised milk ice cream, bee pollen, passionfruit jelly

£13.00

#### SUGGESTED DESSERT WINE PAIRING

Disznoko, Late Harvest Tokaji

2020 | Tokaji, Hungary

*A more fresh style of Tokaji, a hint of marshmallows and a refreshing orange clementine finish.*

£18.00/£70.00



**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.*

### YORKSHIRE CHEESE PLATTER (V)

Kidderton Ash Goats Cheese, Fountains Gold Cheddar, Harrogate Blue, Truffle Trove, quince, grapes, tomatoes, Thomas fudge crackers, apple chutney

£18.00

**Please ask your server for the full list of digestives and port.**

(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.*

## DESSERT WINE

### CHÂTEAU PETIT VEDRINES, SAUTERNES

Bordeaux, France

£10.00

### MORAN DE LATE HARVEST, SAUVIGNON BLANC

Casablanca Valley, Chile

£6.00

## DESSERT COCKTAILS

### CHOCOLATE ORANGE (V)

Cointreau | Espresso | Crème de Cacao | Kahlua | Cream

£15.50

### STRAWBERRY SHORTCAKE (V)

Disaronno | Frangelico | Cream | Milk | Strawberry Puree

£15.50

### CHEERY BAKEWELL (V)

Luxardo Sangue Morlacco | Velvet Disaronno | Frangelico | Cream

£15.50

### B&B ESPRESSO MARTINI (V)

Brandy | Baileys | Kahlua | Espresso

£15.50

## LIQUEUR COFFEES

### IRISH COFFEE

Jameson Whisky | Brown Sugar | Americano | Cream

£9.50

### CALYPSO COFFEE

Kahlua | Brown Sugar | Americano | Cream

£9.50

### ITALIAN COFFEE

Disaronno | Brown Sugar | Americano | Cream

£9.50

### BAILEYS COFFEE

Baileys | Brown Sugar | Americano

£9.50

### BRANDY COFFEE

Martell VS | Brown Sugar | Americano | Cream

£9.50

### GRAND FRENCH COFFEE

Grand Marnier | Brown Sugar | Americano | Cream

£9.50

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