THE RISE
RESTAURANT TERRACE & BAR

BREAKFAST SELECTION

£32.00 per adult | £20.00 per child (up to 12 years old)

COLD SELECTION

Yoghurts
Fresh fruit
Continental cured meats
Smoked and cured fish
Yorkshire cheeses
Cereals and granola
Dried fruit, nuts and seeds
Honey and syrups
'Super salads' selection

KITCHEN COUNTER

Scrambled eggs
Cumberland sausages
Bacon
Doreen's black pudding
Tomatoes
Mushrooms
Hash browns
Baked beans

VEGETARIAN AND VEGAN ALTERNATIVES AVAILABLE UPON REQUEST

PATISSERIE

Croissants
Assorted mini Danish pastries
Speciality breads

COOKED TO ORDER

Oatmeal porridge & Grand honey
Eggs your way
Fried | Poached | Boiled | Omelette

PLEASE ORDER WITH YOUR WAITER

MADE WITHOUT

Vegan yoghurts
Vegan croissants and muffins
Vegan pancakes and waffles
Gluten free corn flakes
Gluten free muffins
Croissants (made with gluten free ingredients)
Porridge (made with gluten free ingredients)

AVAILABLE UPON REQUEST

(V) Vegetarian, (VE) Vegan. Please inform a team member of any allergies, intolerances or conditions such as coeliac disease 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 open kitchen 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.

À LA CARTE

Your breakfast rate includes one À la Carte dish per person, plus Continental selection. Additional À la Carte dishes are available for a £5.00 supplement each. Guests without breakfast included may order À la Carte items at £12.00 per dish.

EGGS BENEDICT
English muffin, Yorkshire ham, poached eggs, hollandaise

EGGS ROYALE
Toasted bagel, Staal's smoked salmon, poached eggs, hollandaise

THE GRAND BAKED EGGS FLORENTINE V
Eggs softly poached in creamed spinach and nutmeg, baked with crumbled chèvre cheese and served with toasted sourdough

TOFU SCRAMBLE & AVOCADO VE
Toasted sourdough, scrambled tofu, crushed avocado, sundried tomato, coriander cress

SMOKED HADDOCK
Warm potato & baby spinach salad, poached egg, hollandaise

HUMMUS & HALLOUMI V
Toasted flatbread, grilled halloumi, hummus, served with tomato, cucumber, black olive & sumac salad

JASMINE RICE CONGEE V
Soft boiled egg, spring onion, soy sauce, sesame, crispy onion, chilli oil

THE GRAND FRENCH TOAST
Brioche, bacon, berries, cinnamon, maple syrup

HONEY WAFFLE
Crispy waffle, bacon, poached egg, Grand honey

SCOTCH PANCAKES V
Berries, maple syrup

(V) Vegetarian, (VE) Vegan. Please inform a team member of any allergies, intolerances or conditions such as coeliac disease 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 open kitchen 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.