

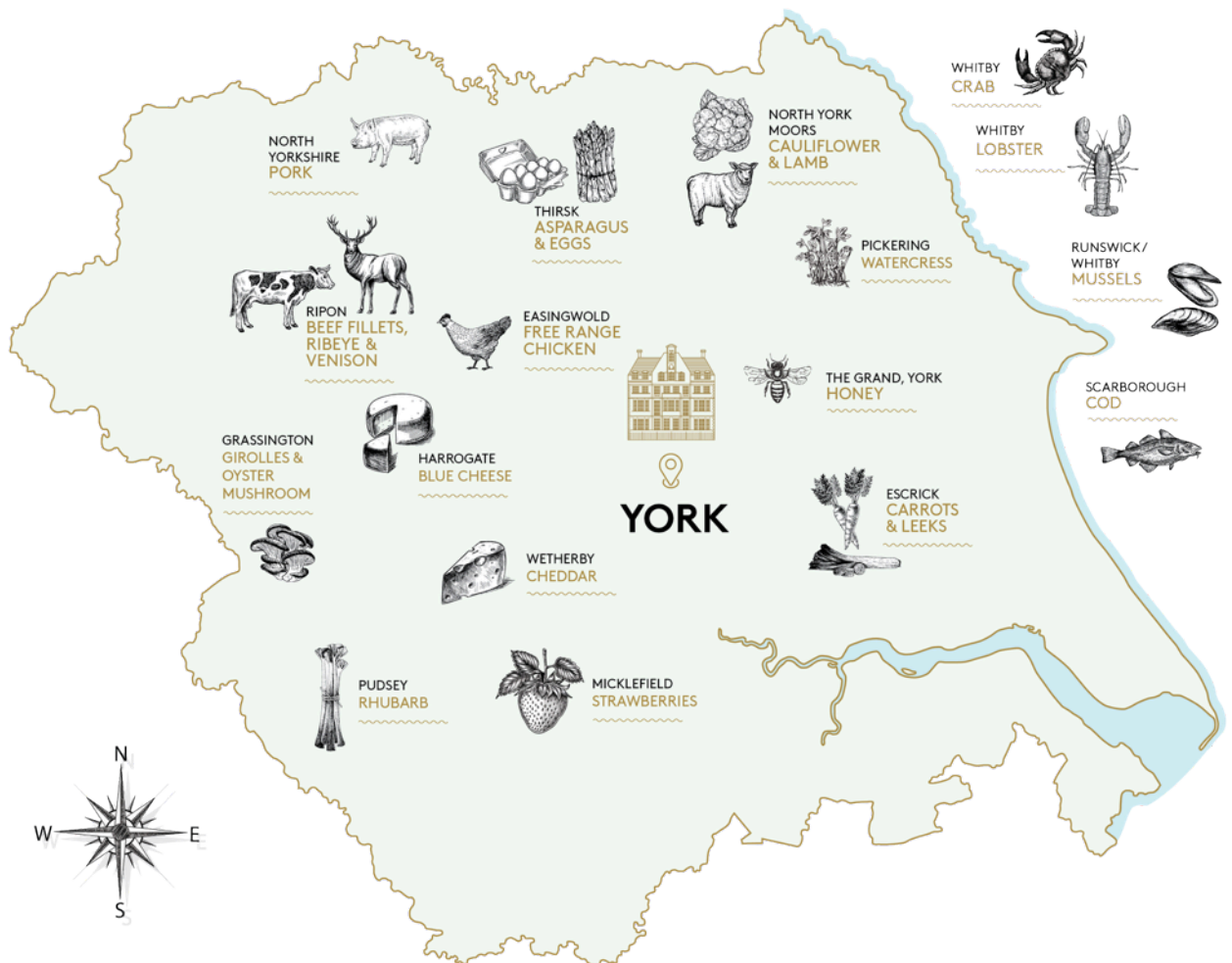
# WELCOME TO THE RISE

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**

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### **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, Roberto Sarotto Tenuta Manetti, £13.00 / £17.00 / £49.00**

'Aurora' Gavi di Gavi

Piedmont, Italy, 2023

Medium bodied and silky, with plenty of juicy peach and pear fruit alongside fresh tones



### TWICE BAKED WENSLEYDALE CHEDDAR CHEESE SOUFFLÉ (V) £17.00

Mache, 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, Craggy Range £15.50 / £20.00 / £57.00**

Martinborough, New Zealand, 2024

Stainless steel and oak maturation gives a wine with great texture; crisp spice, lime and white flowers



### 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** £15.50 / £20.50 / £59.00  
**Margaret River, Australia, 2023**

Medium bodied, with stone fruits and a soft buttery character, all pinned down  
by fresh, bright acidity

**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**

**Gewürztraminer-Pinot Gris-Riesling, Hugel, Gentil** £19.50 / £26.00 / £75.00  
**Alsace, France, 2023**

A classic blend from a great estate; dry, aromatic and fresh, with a soft, floral spice

**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

Cortese, Roberto Sarotto Tenuta Manetti,

£13.00 / £17.00 / £49.00

'Aurora' Gavi di Gavi

Piedmont, Italy, 2023

Medium bodied and silky, with plenty of juicy peach and pear fruit alongside fresh tones

### 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

## 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

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## STEAKS / GRILL

**BEEF SIRLOIN (10OZ)** £39.00

**Suggested Red Wine Pairing**

**Malbec-Cabernet Sauvignon-Merlot, Piatelli, Trinita £18.50 / £24.50 / £70.00**  
**Mendoza, Argentina, 2021**

A powerful wine, with notes of blue and red fruits leading to intense tones of coffee and spice

**BEEF RIBEYE (10OZ)** £40.00

**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)** £95.00

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

**Suggested Red Wine Pairing**

**Malbec-Cabernet Sauvignon-Merlot, Piatelli, Trinita £18.50 / £24.50 / £70.00**  
**Mendoza, Argentina, 2021**

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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, Graca da Pedra £18.00 / £22.00 / £70.00**  
**Vinho Verde, Portugal, 2022**

A great alternative to Chablis, with a balanced texture that leads to stone fruits, freshness and pepper on the finish

**Suggested Red Wine Pairing**

**Malbec-Cabernet Sauvignon-Merlot, Piatelli, Trinita £18.50 / £24.50 / £70.00**  
**Mendoza, Argentina, 2021**

A powerful wine, with notes of blue and red fruits leading to intense tones of coffee and spice

**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  
Barossa Valley, Australia, NV

£18.00

### YUZU & TONKA BEAN MOUSSE (VE)

£12.00

Passionfruit sorbet, raspberry namelaka, lime & almond crumble

### 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 4<sup>th</sup> floor of Roman House.  
You can also try out our signature Honey Gin in 1906.

### YORKSHIRE CHEESE PLATTER

£18.00

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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