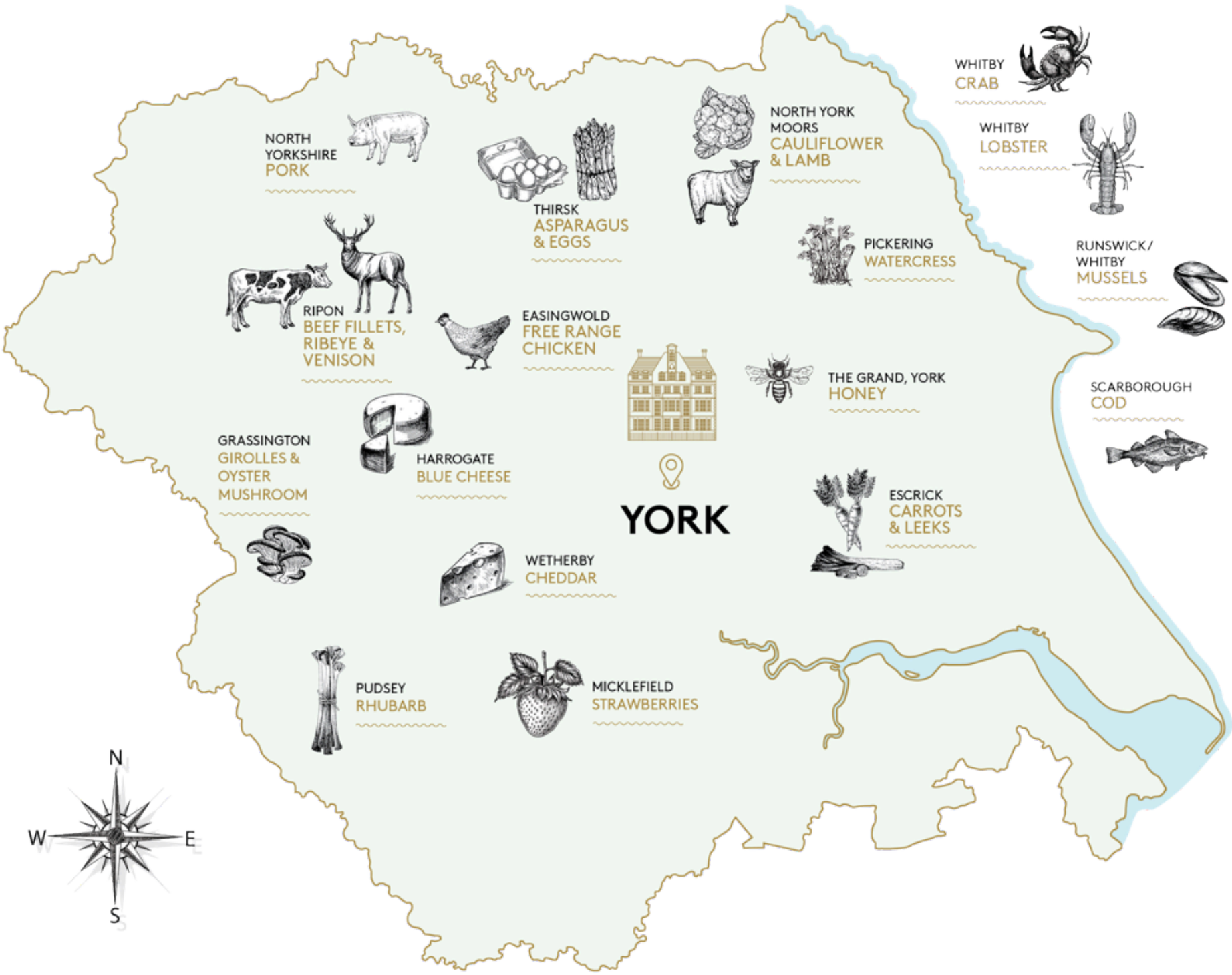
THE

RISE

RESTAURANT
TERRACE & BAR



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RESTAURANT
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JAZZ NIGHTS

HOSTED ON THE LAST
THURSDAY OF EVERY MONTH

APERITIFS

TAITTINGER, BRUT VEW 18.5
KIR ROYALE 16.5
APEROL SPRITZ 16
NEGRONI 16.5

NIBBLES

NOCELLARA OLIVES VE 7
Lemon, oregano & chilli flake marinade

THE GRAND GARLIC BREAD 10
Sourdough baguette, roasted garlic brown butter, miso, parmesan, lemon, parsley

COSGRIFF AND SONS SOURDOUGH V 8
Herb butter, salted butter, olive oil, balsamic

WHIPPED GOAT'S CHEESE V 12
Toasted flatbread, Grand honey, salted almonds, pomegranate

STARTERS

CHICKEN LIVER PARFAIT 17
Duck confit, madeira jelly, apple chutney, pickled walnuts, brioche

THE GRAND FESTIVE SCOTCH EGG 18
Burford Brown egg, pork sausage, dill-pickled cucumber, truffle tartare sauce

WARM WINTER VEGETABLE SALAD VE 18
Jerusalem artichoke, salt-baked turnips, poached pears, candied hazelnuts, orange & tahini dressing

HERITAGE CARROT, ROASTED KABOCHA SQUASH & LEMONGRASS SOUP VE 14
Toasted rye bread, sage oil

WHITBY CRAB SALAD 19
Brown crab mayo, apple & turnip salad, toasted muffin, seaweed butter

TWICE-BAKED LINCOLNSHIRE POACHER SOUFFLÉ V 18
Cheese & mustard sauce au gratin, hazelnut & parsley crumble

MAIN COURSES

THE RISE FISH & CHIPS 28
Beer batter, minted pea purée, chipotle tartare sauce, triple cooked chips

RISOTTO PORCINI 20 | 25
Wild mushrooms, smoked butter, pickled shimeji, parmesan crisp

WHITBY FISH & MUSSEL PIE 31
Boiled egg, cheddar mash, grilled prawns, mussel beurre blanc, mixed leaves

CORNISH RED POULARD CHICKEN KYIV 30
Beef fat & sage hasselback potato, brown butter & yuzu hollandaise

DUO OF POLLARDS TURKEY 39
Roasted breast with sage butter, onion & raisin stuffed leg, turkey gravy, cranberry jam

JERK SPICED NORTH SEA COD 30
Piperade, crushed new potatoes, persillade

MOROCCAN SPICED ROASTED CAULIFLOWER VE 26
Coconut curry sauce, onion bhaji, salsa verde

SLOW-COOKED LAMB FORESHANK 35
Rosemary & red wine, spiced chickpea & root vegetable cassoulet, mint & redcurrant pistou

SALMON & VODKA RIGATONI 20 | 25
Poached salmon, fennel, tomato sauce, crème fraîche, caviar, dill, lemon zest

SWEET POTATO & ROASTED GARLIC BURGER V 26
Brioche bun, fried tofu, zesty tzatziki, gruyère cheese, pickles, french fries

THE GRAND BURGER 26
Brioche bun, aged Angus beef patty, chorizo jam, chipotle mayo, gruyère cheese, french fries UPGRADE TO WARRENDALE WAGYU 6

FROM THE GRILL

BEEF SIRLOIN (10oz) 40

BEEF RIBEYE (10oz) 42

BEEF FILLET (8oz) 44

Ripon beef served with lovage emulsion, charred Roscoff onion, and a choice of one sauce:

BEARNAISE · CREAMY PEPPERCORN · DIANE · TRUFFLED MUSHROOM · CHIMICHURRI · BEEF JUS

ADD HALF A GRILLED WHITBY LOBSTER 30

ADD A SECOND SAUCE 6

OUR SIGNATURE DISHES FOR TWO

THE GRAND BEEF WELLINGTON 105
Mushroom duxelles, chicken farce, pancetta, puff pastry, mashed potatoes, heritage carrots, truffle & madeira sauce, bearnaise sauce

THE GRAND SURF AND TURF 145
Beef wellington, whole lobster with dill, roasted garlic & parmesan butter, bearnaise sauce, beef jus, and your choice of two sides

SIDES

FRENCH FRIES 6

ROASTED CHANTENAY CARROTS V 7
Honey, tarragon, fennel seeds

CREAMED SAVOY CABBAGE WITH PANCETTA 7

HAND CUT CHIPS 7

TRUFFLE & CHIVE MASH V 7

GREEN SALAD WITH APPLE VE 6
Blood orange dressing

ROAST POTATOES 7
Smoked salt, rosemary

INVISIBLE CHIPS 5
CASH FOR KIDS CHARITY DONATION
No calories, all charity. Every penny goes to our affiliated charity, Cash for Kids.

(V) Vegetarian, (VE) Vegan, (VEW) Vegan Wine. 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. A discretionary service charge of 15% will be added to the total bill.