

THE
RISE
RESTAURANT
TERRACE & BAR

NIBBLES

NOCELLARA OLIVES (V) Lemon, oregano, chilli flakes marinade	£ 7.00
SOURDOUGH (V) Herb butter, salted butter, olive oil, balsamic	£ 7.00
GARLIC BREAD (V) Toasted sourdough bread, roasted garlic, chive butter	£ 7.00
WHIPPED GOAT CHEESE (V) Toasted crostini, pomegranate, heirloom tomatoes, Grand honey, parsley oil	£ 12.00
CREAMY GARLIC MUSHROOMS (V) Garlic and parsley butter, cream, focaccia	£ 12.00
CHIVE & POTATO WAFFLE (V) Caramelised onion, smoked almonds, pickled shimeji mushroom, crème fraîche, watercress	£ 13.00

STARTERS & SOUP

ROASTED CARROT, BRAMLEY APPLE & LEMONGRASS SOUP (V) Compressed apple, coriander crème fraîche	£ 12.00
HERITAGE BEETROOT SALAD (VE) Chioggia beetroot, baby red beetroot, yellow beetroot, fennel-orange compote, candied walnut, sourdough croutons, lemon-tahini sauce	£ 16.00
BURRATA FROM PUGLIA (V) Fine vegetable ratatouille, basil oil, caper-raisin jel, red pepper coulis	£ 16.00
SPILMAN'S FARM ASPARAGUS (V) Charred green asparagus, poached hen egg, brown butter hollandaise, frisée, caper sour cream	£ 17.00
THE GRAND SCOTCH EGG Burford Brown hen egg, spiced pork sausage, celeriac remoulade, mache leaves, truffle and mustard vinaigrette	£ 17.00
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 mayonnaise, roasted garlic focaccia	£ 19.00

MAINS

SPICED CAULIFLOWER STEAK (VE)

£ 25.00

Lentil du pay and vegetable ragout, curry-coconut sauce, coriander oil

PAN-ROASTED CORN-FED CHICKEN

£ 27.00

Stuffed with ricotta and preserved lemon, chorizo and bean cassoulet, chicken jus

BAKED ATLANTIC COD

£ 28.00

Crushed Jersey Royals, spring peas, beans, spinach, ponzu-fish emulsion

Suggested wine pairing

Castello Banfi Fumaio, Sauvignon-Chardonnay

£10.70/£14.00/£40.00

2021 | Tuscany, Italy

Crisp and clean on the palate, a core of citrus and white stone fruit with a nice mineral-infused finish.

CRISPY SKIN PORK BELLY

£ 28.00

Stewed savoy cabbage with fennel, sweet potato and apple espuma, Café de Paris sauce

Suggested wine pairing

Rina Russa Frappato

£11.50/£15.00/£45.00

2021 | Sicily, Italy

A light indigenous red with hints of smoke, nutmeg, and red fruits on the finish.

BRAISED BEEF CHEEK

£ 29.00

Horseradish mashed potatoes, spring onions, bitter leaves, pickled mustard seeds

SHEPHERD'S PIE

£ 30.00

Slowly braised lamb shoulder in rich lamb glaze, carrot, thyme, onions, mashed potatoes, minted garden peas

SCOTTISH SALMON WELLINGTON

£ 32.00

Fennel duxelles, spinach pancake, puff pastry, charred green asparagus, saffron-dill velouté, mashed potatoes

PASTA AND RISOTTO

Ask your server if you would prefer vegetarian Parmesan.

WILD MUSHROOM RISOTTO (VE)

£ 20.00

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

THE GRAND LASAGNE

£ 27.00

Fifty layers of pasta, rich bolognese sauce, aged cheddar bechamel, grated parmesan, pecorino, smoked tomato sauce, basil oil, side salad, garlic bread

Suggested wine pairing

Bodega Hacienda López de Haro, Rioja Reserva
2017 | Rioja, Spain

£12.50/£16.50/£48.00

A modern Rioja, light on the start but a full-bodied spice and black fruits on the finish.

LOBSTER & PRAWN TAGLIATELLE

£ 29.00

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

BURGERS

All burgers are served with a side of French fries

MISO GRILLED AUBERGINE BURGER (V)

£ 22.00

Smoked ricotta, gem lettuce, gherkin ketchup

THE GRAND BURGER

£ 25.00

Aged Angus beef patty, brioche bun, crispy bacon, onion jam, tomato, lettuce, homemade onion rings, Monterey Jack cheese

SIDES

MIXED SALAD WITH HOUSE DRESSING (VE)

£ 5.00

FRENCH FRIES (VE)

£ 5.00

TRUFFLE & CHIVE MASH

£ 6.00

HAND-CUT CHIPS (VE)

£ 6.00

CHARRED SEASONAL VEGETABLES WITH BALSAMIC (VE)

£ 6.00

TRUFFLE & PARMESAN FRENCH FRIES

£ 7.00

STEAMED ASPARAGUS & BROCCOLI WITH CHILLI OIL & SESAME (VE)

£ 8.00

STEAKS AND GRILL

BEEF SIRLOIN (10OZ)	£ 37.00
BEEF RIBEYE (10OZ)	£ 38.00
BEEF FILLET (8OZ)	£ 39.00

All steaks are served with black garlic aioli, charred Roscoff onion, beetroot chard and a choice of one of the following sauces:

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, puff pastry, charred Roscoff onion, hand-cut chips, black garlic aioli, bearnaise sauce, beef jus

Suggested wine pairing

Morandé, Gran Reserva Cabernet Sauvignon (V)
2020 | Maipo Valley, Chile

£13.50/£17.00/£50.00

A great example of a Chile Cabernet, full bodied with classic black fruits.



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 AND TURF (SERVES TWO)

£ 135.00

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

Choice of two sides:

Mixed salad with house dressing, French fries, truffle & chive mash, hand-cut chips, truffle & parmesan fries, asparagus & broccoli with chilli oil & sesame, charred seasonal vegetables with balsamic

Suggested wine pairing

Esk Valley, Sauvignon Blanc
2022 | Marlborough, New Zealand

£11.70/£16.20/£44.00

Classic fruits and a textured finish from a family estate.

DESSERTS

BLACKBERRY MERINGUE (V)

£ 11.00

Valrhona chocolate mousse, coconut-tapioca compote, mango sorbet, orange jel

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE (V)

£ 11.00

Rhubarb and vanilla sorbet, speculoos biscuit

STICKY TOFFEE PUDDING (V)

£ 12.00

Gingernut, pistachio ice cream, compressed apples, whey caramel

CLASSIC TIRAMISU

£ 13.00

Lady fingers, mascarpone mousse, coffee, cocoa powder

MILK & HONEY

£ 13.00

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

Suggested wine pairing

Morandé, Late Harvest Sauvignon Blanc

£6.00

2020 | Casablanca Valley, Chile

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



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)

£ 18.00

Crottin, Yorkshire brie, Harrogate blue, Lincolnshire Poacher, fruit chutney, quince, celery, grapes, tomatoes, Thomas Fudge crackers

CHAMPAGNE & SPARKING

125ml Bottle

GUSBOURNE BLANC DE BLANC

Kent, England | 2019

£15.00 / £80.00

GUSBOURNE ROSÉ

Kent, England | 2019

£16.50 / £90.00

TAITTINGER BRUT NV

Reims, France | NV

£17.00 / £90.00

TAITTINGER ROSE NV

Reims, France | NV

£18.50 / £98.00

PROSECCO TERRE DI SANT'ALBERTO

Veneto, Italy | NV

£9.00 / £40.00

PROSECCO TERRE DI SANT'ALBERTO, ROSÉ

Veneto, Italy | NV

£9.50 / £45.00

ALT SPARKLING ORGANIC CHARDONNAY 0%

Southern Spain

£7.50 / £35.00

ALT SPARKLING ORGANIC ROSÉ 0%

Southern Spain

£7.50 / £35.00

WHITE WINE

175ml 250ml Bottle

CIELO, PINOT GRIGIO

Veneta, Italy | 2022

£9.50 / £10.50 / £32.00

CASTELLO BANFI FUMAIO, SAUVIGNON- CHARDONNAY

Tuscany, Italy | 2021

£10.70 / £14.00 / £40.00

BADET CLEMENT, VIOGNIER

Pays d'Oc, France | 2022

£11.00 / £14.50 / £42.00

ORIGEN GRAN RESERVA, CHARDONNAY

Central Valley, Chile | 2021

£11.00 / £14.50 / £43.00

ESK VALLEY, SAUVIGNON BLANC

Marlborough, New Zealand | 2022

£11.70 / £16.20 / £44.00

SEGUINOT-BORDET, CHABLIS

Burgundy, France | 2022

£15.00 / £19.50 / £57.00

TORRES NATUREO, MUSCAT 0%

Catalonia, Spain | 2021

£7.00 / £9.00 / £30.00

ROSÉ WINE

175ml 250ml Bottle

CIELO, PINOT GRIGIO BLUSH

Veneto, Italy | 2022

£9.50 / £10.50 / £32.00

DOMAINE COSTE

Languedoc-Roussillon, France | 2022

£9.50 / £12.50 / £37.00

CRAMELE RECAS, UMBRELE PINOT NOIR

Carpathian Mountains, Romania | 2022

£10.00 / £13.00 / £39.00

RED WINE

175ml 250ml Bottle

FINCA LA COLONIA, MALBEC

Mendoza, Argentina | 2022

£10.00 / £13.50 / £40.00

ORIGEN GRAN RESERVA, MERLOT

Central Valley, Chile | 2021

£11.00 / £14.50 / £43.00

RINA RUSSA, FRAPPATO

Sicily, Italy | 2021

£11.50 / £15.00 / £45.00

BODEGA HACIENDA, LOPEZ DE HARO, RIOJA RESERVA

Rioja, Spain | 2017

£12.50 / £16.50 / £48.00

MORANDÉ, GRAN RESERVA, CABERNET SAUVIGNON

Maipo, Chile | 2022

£13.50 / £17.00 / £50.00

DANDELION VINEYARDS (V), "LIONHEART OF THE BAROSSA" SHIRAZ

Barossa Valley, Australia | 2019

£14.00 / £18.50 / £55.00

TORRES NATUREO, MUSCAT 0%

Catalonia, Spain | 2022

£7.00 / £9.00 / £30.00

DRAUGHT BEER

Half Pint

AMSTEL

4.1%

£ 3.00 / 5.95

MORETTI

4.6%

£ 4.00 / 6.95

BOTTLED BEER

330ml

BREWDOG, PUNK IPA

5.6%

£ 6.50

BREWDOG, PUNK IPA 0.5%

0.5%

£ 5.50

ASAHI SUPER DRY

5.3%

£ 5.50

HEINEKEN

5.0%

£ 5.50

PERONI

5.0%

£ 6.00

PERONI 0%

0.0%

£ 4.50

PERONI GLUTEN FREE

5.1%

£ 6.00

ESTRELLA 1906

6.5%

£ 6.50

ESTRELLA GALICIA

4.7%

£ 5.50

BOTTLED CIDER

500ml

ASPALL

4.5%

£ 7.25

OLD MOUT

Assorted Flavours | 4.0%

£ 6.50

OLD MOUT, SUMMER BERRIES

0.0%

£ 5.50

LOCAL BEER

500ml

YORKSHIRE CHOCOLATE STOUT

5.0%

A deep and rich premium stout with a warm subtle chocolate finish.

£ 7.50

VALKYRIE APA

5.0%

Gold in colour, with a slightly tropical and hoppy finish.

£ 7.50

BATTLEAXE

4.2%

Bittersweet, with a complex fruit gives a memorable aftertaste.

£ 7.50

RUBY MILD

4.4%

Nutty, deeply rich and satisfying ruby ale.

£ 7.50

PILSNOR

4.7%

A clean, crisp and refreshing tasting beer.

£ 7.50

SOFT DRINKS

COCA COLA

£ 3.25

DIET COCA COLA

£ 3.25

FEVER TREE

Ginger Ale | Lemonade | Lemon Tonic | Elderflower Tonic | Mediterranean Tonic | Slimline Tonic | Indian Tonic

£ 3.25

FENTIMANS

Rose Lemonade | Dandelion & Burdock | Ginger Beer | Orange & Mandarin

£ 4.50

750ml Natural Still Mineral Water

£ 5.00

750ml Natural Sparkling Mineral Water

330ml Natural Still Mineral Water

£ 3.00

330ml Natural Still Sparkling Water

COCKTAILS

ESPRESSO MARTINI Dutch Barn Vodka Kahlua Coffee Liqueur Espresso	£ 15.50
PASSION BELLINI Briottet Passion Liqueur Passion Fruit Juice Champagne	£ 16.50
OLD FASHIONED Bulleit Bourbon Bitters Sugar	£ 16.00
FRENCH MARTINI Dutch Barn Vodka Chambord Pineapple Juice	£ 16.00
BOULEVARDIER Bulleit Bourbon Campari La Copa Rojo	£ 15.00
SIESTA Tequila Campari Grapefruit	£ 15.00
WHITE LADY Y-Gin Cointreau Lemon	£ 15.00
ONE MORE TIME Rye Whiskey Lillet Blanc Cointreau	£ 16.00
SUMMER ROSE Dutch Barn Vodka Cacao Blanc Briottet Fraise	£ 16.00
PASSIONFRUIT & APEROL SOUR Y-Gin Aperol Passionfruit	£ 15.00
GRAND COSMOPOLITAN Dutch Barn Vodka Grand Marnier Cranberry	£ 16.00

MOCKTAILS

SHIRLEY TEMPLE Ginger Ale Lemon Grenadine	£ 8.00
PROHIBITION DAISY Orange Juice Lime Lemon Pineapple Juice	£ 8.00
NO-BREEZE Cranberry Juice Apple Juice Lime Lemonade	£ 8.00
VIRGIN COLADA Pineapple Coconut Cream Milk	£ 8.00
PINK ELDERFLOWER Elderflower Cranberry Lemonade	£ 8.00
PLANTER'S PUNCH Apple Juice Lime Grenadine Lemonade	£ 8.00

SPRITZ

MARIGOLD SPRITZ

Tequila | Peach | Mediterranean Tonic

£ 14.50

LIMONCELLO SPRITZ

Limoncello | Prosecco | Soda

£ 15.50

PASSIONFRUIT SPRITZ

Passionfruit Liqueur | Champagne | Soda

£ 16.50

APPLE SPRITZ

Apple Liqueur | Peach Liqueur | Champagne

£ 16.50

CALVADOS SPRITZ

Calvados | Elderflower | Champagne

£ 16.50

HUGO SPRITZ

Elderflower | Prosecco | Soda

£ 15.50

FRUIT CUP

La Copa Blanco | Cointreau | La Copa Rojo | Prosecco | Soda

£ 15.50

SOUR CHERRY SPRITZ

Cointreau | Cherry Liqueur | Prosecco | Soda

£ 15.50