



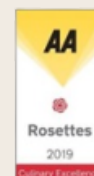
WELCOME TO THE RYDER GRILL AT THE BELFRY

OUR SIGNATURE RESTAURANT SYNONYMOUS WITH THE RYDER CUP

It was here at The Belfry in 1985, under the captancy of Tony Jacklin and the inspiration of Seve Ballesteros, that Europe beat the USA for the first time in 28 years to lay the foundations for the global event we know today. Three further Ryder Cups have been held on our legendary Brabazon course with a tie and one win for each team, cementing The Belfry as the spiritual home of the Ryder Cup.

Our Executive Head Chef Robert Bates and his culinary brigade have created dishes from only the highest quality ingredients, many locally sourced, all freshly selected and lovingly prepared.

Bon Appétit





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STARTERS

SCALLOPS Pea Puree, Bacon Jam, Fresh Peas	£14
HAM HOCK TERRINE Spiced Pineapple Chutney, Crispy Quails Egg, Szechuan Pepper	£11
CITRUS CURED SALMON Pickled Apricot, Vanilla Mayonnaise, Fennel Cress	£12
CHICKEN & GOOSE LIVER PARFAIT Preserved Cherries, Almond Puree, Fruit & Nut Bread	£12
HERITAGE TOMATO Goats Cheese Pannacotta, Basil Sorbet, Black Olive Crisp	£11
HOMEMADE SOUP OF THE DAY Freshly Made Soup & Garnish	£7
BREAD & OLIVES Mixed Bread, Olives, Butter & Balsamic	£4.50

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on www.thebelfry.co.uk/allergens. Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality.

MAINS

PORK	£22
Fillet & Slow Cooked Belly, Gooseberries, Isle of Arran Mustard	
HALIBUT	£25
Potato Gnocchi, Leeks, Black Garlic Puree, Chicken Butter Sauce	
LAMB	£26
Rump of Welsh Lamb, Crispy Shoulder, Anchovy, Peas	
RISOTTO	£19
Peas, Broad Beans, Mint Pesto, Feta	
POLENTA	£19
Leeks, Hens Egg, Truffle Gratin	
COD	£23
Heritage Potatoes, Broad Beans, Scallop, Shellfish Sauce	
CHATEAUBRIAND FOR TWO (16oz)	£76
Pan Roasted Prime Beef Fillet, Grill Garnish & Seasonal Vegetables with Sauce Béarnaise	

FROM THE CHARGRILL

RIBEYE (10oz)	£30
FILLET (7oz)	£33
SIRLOIN STEAK (8oz) Castorbridge	£30
GARLIC & HERB POUSSIN	£22
SURF & TURF	£40
King Prawns & Fillet Steak (7oz)	
MIXED GRILL	£40
Fillet (3oz), Chicken, Pork Sausages, Pork Belly & Lamb Cutlet	

All Grill items are accompanied by a Grill Garnish & French Fries

SAUCES: Red Wine Jus, Béarnaise, Peppercorn or Blue Cheese **£3**

SIDES

French Fries £4 | Buttered New Potatoes £4 | Dauphinoise Potatoes £4.50 | Sweet Potato Jacket with
Chilli & Lime Butter £4.50 | Onion Rings £4 | Honey Glazed Carrots £4 | Roquette & Tomato Salad £4 |
Fine Beans & Confit Shallots £4 | Ranch Salad £4

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DESSERTS

LEMON & THYME MERINGUE PIE	£7
Citrus White Chocolate Macaroon, Lime Mascarpone Sherbert	
ORANGE & CREME FRAICHE CAKE	£7
Carrot & Cardamom Ice Cream, Candied Walnuts	
BANANA TART TATIN	£7
Golden Raisins, Malibu Ice Cream	
IVORY CHOCOLATE ETON MESS	£7
Pistachio Meringue, Compressed Strawberry	
BLACK FOREST SUNDAE	£7
Cherry Ice Cream & Chocolate Brownie	
CHEESE PLATE	£12
Celery, Grape Chutney, Fruit Bread	

LIQUID DESSERTS

ESPRESSO MARTINI	£13.50
Tia Maria, Vodka, Espresso	
LEMON & VANILLA MARTINI	£11.50
Vodka, Fresh Lemon, Vanilla	
CHOCOLATE ORANGE MARTINI	£10
Rum, Tia Maria, Crème de Cacao, Orange Liqueur, Milk	
LIQUEUR COFFEES	£10
Floater Coffee, Spirit of Choice, Chocolate Mint	

IRISH (Jameson's) | FRENCH (Remy Martin) | ITALIAN (Amaretto)
CALYPSO (Tia Maria) | GAELIC (Famous Grouse)

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