



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 captaincy 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



SHARING DISHES

Selection of Artisan Breads & Olives <i>Three types of bread, olive oil & balsamic</i>	£4
Freshly Baked Walnut Bread <i>Apple chutney & blue cheese dip</i>	£6
British Charcuterie Board <i>Selection of cured meats from around Britain, gherkins, pickles, country style bread</i>	£20
Baked Buratta <i>Tomato chutney, bread crisps, extra virgin olive oil</i>	£8

STARTERS

King Prawn & Crayfish Cocktail <i>Marie rose sauce & sun dried tomato salsa</i>	£13
Chicken Liver Parfait <i>Red onion marmalade, compressed apples, chargrilled sourdough</i>	£10
Slow Cooked Crispy Duck <i>Beansprout & radish salad, orange hoi sin sauce</i>	£11
Heirloom & Vine Tomatoes <i>Goat's cheese & toasted pine nuts</i>	£10
Hendricks Gin Cured Salmon <i>Caper berries, pickled cucumber, lemon crème fraîche</i>	£12
White Onion & Cider Soup <i>Gruyère cheese crouton</i>	£7

FROM THE GARDEN

Caesar Salad <i>Baby gem lettuce, egg, anchovies, pancetta, croutons & shaved parmesan</i>	£14
Niçoise salad <i>French beans, tomatoes, olives, potatoes & soft egg</i>	£13
Crunchy Asian Salad <i>Chinese cabbage, sugar snaps, beansprouts, red pepper, carrot, red cabbage, edamame beans, soy, ginger & sesame dressing</i>	£13
Add - <i>Blackened salmon</i>	£7
<i>Grilled chicken</i>	£6
<i>Grilled halloumi</i>	£4

FROM THE LAND

Slow Cooked British Pork Belly	£19
<i>Whole grain mustard creamed potato & apple compote</i>	
Merlot Marinated Beef Cheek	£23
<i>Truffle dauphinoise, roasted long carrots, red wine & shallot sauce</i>	
Butternut Squash & Feta Cheese Risotto	£19
<i>Granola, pumpkin seed oil</i>	

FROM THE SEA

Pan Fried Scallops	£21
<i>Grilled Clonakilty black pudding & Braeburn Apple, parsnip purée, lemon emulsion</i>	
Baked whole Native lobster	£38
<i>Lemon, garlic & herb butter, Parmesan crumb (subject to availability)</i>	
Monkfish Curry	£24
<i>Basmati rice, mini naan breads & Raita</i>	

SIGNATURE ROBATA GRILL

All Grill items served with confit plum tomato & French fries

12oz Côte du Boeuf	£38
8oz Castor Bridge Sirloin Steak	£30
7oz Irish Fillet Steak	£34
Rosemary Marinated Lamb Cutlets	£29
Ibérico Pork chop	£24
Chateaubriand for 2	£75
<i>Prime beef fillet, béarnaise sauce, grilled garnish & seasonal vegetables</i>	
Spatchcock Poussin with a choice of glaze	£22
<i>Cajun glaze Moroccan spiced Lemon, Garlic & thyme Smokey maple</i>	
Sauces	£3
<i>Red Wine Jus Béarnaise Peppercorn Blue Cheese</i>	

SIDES

Twice Baked Sweet Potato	£4.5
<i>Spring onion & crème fraîche</i>	
Truffle Parmesan French Fries	£6
French Fries	£4
Minted New Potatoes	£4
Creamy Gratin Dauphinoise	£5
French Beans & Sugar Snaps	£4
<i>Confit shallots</i>	
Caraway & Cumin Roasted Carrots	£4
Tender Stem Broccoli	£4.5
<i>Lemon & roasted almonds</i>	
Tossed House Salad	£4

DESSERTS

Black Cherry Bakewell <i>Almond ice cream</i>	£7
Crème Caramel <i>Earl grey & Prunes D'agen</i>	£6.5
Vanilla Crème Brûlée <i>Orange & lemon thyme shortbread</i>	£7
Hot Chocolate Fondant <i>Caramel cremeaux & white coffee ice cream</i>	£8.5
Belfry Sticky Banana Bread <i>Butterscotch toffee sauce</i>	£7
Selection of Ice Cream and Sorbets <i>Ask your server for todays selection</i>	£6.5

CHEESE SELECTION

Hand Picked Cheeses from Harvey & Brockless <i>Accompanied by a selection of wafers, grapes, chutney and celery</i>	£12.5
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FORTIFIED & OXIDATIVE

Quinta do Vallado Tawny 50ml <i>10 Year</i>	£6.25
<i>20 Year</i>	£7.25
<i>30 Year</i>	£8.75
Warre's Cavadinha Vintage Port 50ml	£7.75

DESSERT MARTINIS

Espresso <i>42 Below Vodka, coffee liqueur, Arabica coffee</i>	£13.5
Passion Fruit <i>42 Below Vodka, vanilla, passion fruit liqueur, passion fruit juice</i>	£13.5
Chocolate Orange <i>Rum, Tia Maria, orange liqueur, chocolate, milk</i>	£13.5

LIQUEUR COFFEES

Floater Coffee, Spirit of Choice, Chocolate Mint <i>Irish (Jameson's) French (Remy Martin) Italian (Amaretto) Calypso (Tia Maria) Gaelic (Famous Grouse)</i>	£10
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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.