



## RYDER GRILL SET MENU

### STARTERS

<b>Artisan Bread Selection</b>	£4
Bread Rolls & Rosemary Focaccia with Balsamic & Rapeseed Oil	
<b>Iberico Serrano Antipasti</b>	£13
Tomato & Basil Croute	
<b>Heritage Tomato &amp; Olive Salad (V)</b>	£11.5
Bocconcini Cheese, Pickled Onions, Sherry & Tomato Consommé Jelly	
<b>Gin &amp; Lime Cured Salmon</b>	£12.5
Smoked Avocado, Preserved Lemon, Wasabi Cream Cheese	
<b>Free Range Chicken &amp; Apricot Terrine</b>	£11
Crispy Onion & Bacon, Garden Peas, Anise Poached Apricots	
<b>Gressingham Duck &amp; Pistachio Dartoise</b>	£12
Rhubarb Ketchup, Griottine Cherries, Crisp Baby Gem	
<b>Chef's Soup Of The Day (V)</b>	£8
Served With Its Own Garnish	

### DESSERTS

<b>Belfry Sticky Toffee Banana Bread (V)</b>	£7
Caramelised Banana, Sea Salt & Butterscotch	
<b>Seasonal Fruit &amp; Pink Peppercorn Pavlova</b>	£7
Strawberry Salsa, Pimm's Sorbet	
<b>Carmelia Chocolate Fondant</b>	£8.5
Cherry Gel, Roast White Chocolate, Buttermilk Ice Cream	
<b>Raspberry Shortcake</b>	£7
Lemon Curd, Elderflower Jelly, Yoghurt Sorbet	
<b>Selection of Ice Cream &amp; Sorbets (V)</b>	£7
<b>British Cheese Selection</b>	£12.5
Four Cheeses all served with Grape Chutney & Quince, Celery & Crackers	

### MAIN COURSE

<b>Himalayan Salt Dry Aged Ribeye Steak 8oz</b>	£30
Rocket & Parmesan Salad, Confit Plum Tomato & French Fries	
<b>Centre Cut 7oz Fillet Steak</b>	£34
Rocket & Parmesan Salad, Confit Plum Tomato & French Fries	
<b>Grilled Marinated Lamb Cutlets</b>	£29
Roasted New Potatoes & Romesco Sauce	
<b>Free Range Pork Assiette (Roast Loin, Braised Cheek, Confit Belly)</b>	£25
Dukkah Spiced Carrots, Truffle Creamed Potatoes, Juniper Jus	
<b>Seared Chalk Stream Sea Trout</b>	£22
Petit Bell Pepper Ratatouille, King Oyster Mushroom, Sauce Vierge	
<b>Rainbow Beetroot &amp; Candied Chilli Risotto (V)</b>	£19
Goats Cheese Bon bons, Watercress & Radish, Basil Oil	
<b>Pan Fried Chicken Supreme</b>	£22
Braised Baby Gem, Smoked Bacon, Pomme Puree, Tarragon Sauce	
<b>Sweet Potato, Courgette &amp; Cauliflower Curry (V)</b>	£19
Basmati Rice, Naan Bread & Mint Yoghurt	

### SIDES

All at £4 (V):

<b>Honey Glazed Carrots</b>	<b>French Fries</b>
<b>Mixed Tossed Salad</b>	<b>French Beans &amp; Sugar Snaps with Confit Shallots</b>
<b>Minted New Potatoes</b>	

### SAUCES

All £3

<b>Béarnaise Sauce</b>	<b>Red Wine Sauce</b>
<b>Peppercorn Sauce</b>	

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](http://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.