



Welcome to
THE RYDER GRILL
AT THE BELFRY



TO START

Artisan Bread Selection

Bread Rolls & Rosemary Focaccia
with Balsamic & Rapeseed Oil
£4

Iberico Antipasti Board

Olive Tapenade, Red Onion
& Tomato Bruschetta
£14

Honey Glazed Gressingham Duck Breast

Salt Baked Beetroot & Yuzu,
Orange & Pine Nut Puree
£12.5

Risotto Truffled Egg (v)

Reggiano Parmesan Custard,
Black Garlic & Basil
£10

Hand Dived Scallop & Soy Glazed Belly of Pork

Chilli Jam, Lemongrass
& Coconut Espuma
£15

Madras Cured Scottish Salmon

Curried Cream Cheese, Compressed
Cucumber, Coriander Mayonnaise
£13.5

Smoked Ham Hock & Mustard Terrine

Cep Condiment,
Chestnuts & Pickled Apple
£12

Chef's Soup of the Day (v)

Served with its Own Garnish
£8

From our SIGNATURE ROBATA GRILL

Chargrilled Castorbridge Ribeye Steak 8oz

Herb Crusted Confit Tomato,
Portobello Mushroom & French Fries
£32

Chargrilled 7oz Centre Cut Fillet Steak

Herb Crusted Confit Tomato,
Portobello Mushroom & French Fries
£34

SAUCES

Béarnaise Sauce

Peppercorn Sauce

Red Wine Sauce

All £3.5

ON THE SIDE

Honey Glazed Carrots

French Beans & Sugar Snaps with Confit Shallots

French Fries

Roasted Parsnips

Creamed Baby Leaf Spinach

Minted New Potatoes

Mixed Tossed Salad

All £4

From the SEA

Lobster of the Day

Served with its Own Garnish
£35

Pave of North Sea Cod

Grenobloise Flavours, Squid Bolognaise,
White Gazpacho Emulsion
£23

From the LAND

Sautéed Corn Fed Chicken Supreme

Pickled Red Cabbage, Glazed Baby
Parsnips & Grapes, Baby Onion Jus
£24

Roast Rack & Sweetbreads of Lamb

Artichoke Puree, Leeks & Baby
Carrots, Salsa Verde
£30.5

Smoked Bone Marrow Crusted Ardgay Venison Loin

Celeriac Fondants & Pak Choi, Port Wine
Poached Pear, Schezuan Pepper Jus
£30.5

From the GARDEN

Pithivier of Butternut Squash, Spinach and Goats Cheese (v)

Roast Root Vegetables,
Vermouth Butter Sauce
£19

Pearl Barley, Spelt & Pumpkin Risotto (v)

Crispy Feta Cheese,
Sage & Pumpkin Seed Dressing
£20

DESSERTS

Pecan Pie Tart

Sour Cream Patisserie,
Maple Cured Bacon Ice Cream
£7.5

Valrhona 70% Chocolate Delice

Dulce de Leche, Orange & Oat Granola
£8.5

Organic Carrot Cake

Anise Poached Pear, Candied Walnuts,
Mascarpone & Almond Foam
£7.5

Blueberry Financier

Poached Figs, Clotted Cream Ice Cream
£7.5

Selection of Ice Creams & Sorbets (v)

£7.5

British Cheese Selection

Four Cheeses all served with Grape Chutney,
Quince Jelly, Celery, Fruit & Nut Bread
£13.5

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 & seasonality.