



Welcome to
THE RYDER GRILL
AT THE BELFRY



TO START

Local Artisan Bread Selection (v)

Caramelised Onion, Tomato & Parmesan,
Rustic Ciabatta & Rosemary Focaccia with
Balsamic & Rapeseed Oil

£4

Hand Dived Scallops

Soused Mooli, Radish & Peanut Relish

£14

Pressed Leek Terrine (v)

Free Range Egg Mimosa, Crispy Onions
& Saffron Aioli

£11

Juniper Braised Pig's Cheek

Parsley Emulsion, Puffed Potato
& Golden Raisins

£10

Citrus Cured Salmon & Hot Smoked

Shaved Fennel & Dill, Lobster Mayonnaise

£13.5

Organic Beetroot Carpaccio (v)

Whipped Goats Cheese,
Pickled Walnuts & Horseradish

£10

Prosciutto Ham & Wild Garlic Bruschetta

Aged Manchego & Macerated
Vine Cherry Tomatoes

£13

Chef's Soup of the Day (v)

Served with its Own Garnish

£8

From our SIGNATURE ROBATA GRILL

Chargrilled 8oz Castorbridge Ribeye Steak

Herb Crusted Confit Tomato,
Portobello Mushroom & French Fries

£32

Chargrilled 7oz Centre Cut Fillet Steak

Café de Paris Butter, Rocket
& Parmesan Salad, 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

Creamed Baby Leaf Spinach

Tenderstem Broccoli with Confit Garlic

Minted New Potatoes

Mixed Tossed Salad

All £4

From the SEA

Fish of the Day

Served with its Own Garnish

£25

T-Bone of North Sea Halibut

Morel Mushrooms & Asparagus,
Sapphire & Mussel Velouté

£30

From the LAND

Herb Crusted Loin of English Lamb

Wye Valley Asparagus, Cumin Spiced
Carrots, Sauce d'Epicées

£30.5

Lavender Cured & Roasted Duck Breast

Cabbage & Liver Faggot,
Glazed Rhubarb, Seville Orange Jus

£28

Sautéed Spring Chicken Breast

Garden Peas a la Française, Hasselback
New Potatoes, Smoked Garlic Jus

£26

From the GARDEN

Baby Violet Artichoke & Caramelised Onion Tart Fine (v)

Crispy Poached Egg, Caponata Dressing

£20

Tenderstem Broccoli & Blue Stilton Lattice (v)

Toasted Almonds & Watercress,
Spring Onion Velouté

£19

DESSERTS

White Coffee Mousse, Nutella Chantilly

Hazelnut Wafer, Cherries

£7.5

Rum Roast Pineapple, Coconut Foam

Salted Pecans, Lime Sherbet

£7.5

Hot Valrhona Guanaja 70% Fondant

Caramelised Banana Bread Ice Cream

£8.5

Treacle & Brioche Tart, Poached Apricots

Lemongrass Sorbet

£7.5

Vanilla Ice Cream, Popping Candy

Chocolate Sauce

£7.5

Selection of British Cheeses

Celery, Fruit Bread, Grape Chutney

£12.5

A 10% discretionary service charge will be added to your food and drink bill which is distributed directly to the team who serve you today and are at the heart of our award winning Belfry hospitality. We thank you for supporting our team and please do ask if you wish this to be removed.

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.