

THE
Ryder
RESTAURANT

DRINKS MENU

SCOTCH WHISKY

Johnnie Walker Black Label	£7.50
Johnnie Walker Blue Label	£32

SINGLE MALT WHISKY

Ardbeg 10	£8.25
Oban 14	£8.5
The Singleton of Dufftown 12	£8.75
Glenmorangie	£10
Dalwhinnie 15	£9
Highland Park	£8.5
Macallan 12	£15
Macallan 15	£20

BOURBON

Jack Daniel's	£7.15
Elijah Craig	£8.25
Elijah Craig Rye	£10
Elijah Craig 18	£30

IRISH WHISKY

Jameson	£6.75
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TEQUILA

Cazcabel	£8
Blanco, Coffee, Reposado	

COGNAC

ST Remy XO	£7.5
Remy Martin VSOP	£8.5
Remy Martin 1738	£10
Remy Martin Tercet	£15
Remy Martin XO	£35

GIN

Tanqueray London Dry	£6.75
Beefeater Pink	£7
Plymouth	£7.25
Belfry 1960	£7.5
Belfry 1960 Pine & Orange	£7.5
Belfry 1960 Strawberry & Elderflower	£7.5
Hendrick's	£7.75
Tanqueray Flor De Sevilla	£7.75
Chase Pink Grapefruit	£8
Chase Rhubarb & Apple	£8
Monkey 47	£11

VODKA

Finlandia	£6.75
Absolut Blue	£7.25
Absolut Citron, Raspberri, Vanilia	£7.5
Ciroc	£8
Belvedere	£8.5

RUM

Captain Morgan White Rum	£6.75
Captain Morgan Dark Rum	£6.75
Captain Morgan Spiced Rum	£7
Malibu	£7
Havana Club 3	£8
Kraken	£8.5
Mount Gay Eclipse	£8.5
Havana Club 7	£8.6

LIQUEUR

Cointreau	£6.5
Disaronno	£7
Tia Maria	£7
Southern Comfort	£7
Baileys	£7.25
Kahlua	£7.25

PORT

50ml Bottle

Quinta do Vallado 10 Portugal	£6	£42.5
Hints of dried fruit, figs, raisins, and toasted almonds		
Quinta do Vallado 20 Portugal	£8	£50
Very rich, combining dry fruits and cigar notes		

DRAUGHT BEER

Stella Artois (4.6%, Belgium)	£7
Camden Stout (4%, UK)	£7.25
Camden Pale Ale (4%, UK)	£7.25
Camden Hells (4.6%, UK)	£7.25
Mahou (5.1%, Spain)	£7.55

BOTTLED BEER

Corona (4.5%, Mexico)	£5.8
Budweiser (4.5%, USA)	£5.8
Menabrea (4.8%, Italy)	£6
San Miguel (5%, Spain)	£6
Kopparberg (4%, Sweden)	£7
Crisp Apple, Mixed Fruit, Strawberry and Lime	
Kopparberg non-alcoholic (0%, Sweden)	£7
Corona Cero (0%, Mexico)	£5.5
Lucky Saint (0%, Germany)	£6

NO & LOW ALCOHOL

Tanqueray Zero	£6
Three Spirit Nightcap	£6
Three Spirit Livener	£6
Crodino Spritz	£8

CHAMPAGNE & ROSÉ

125ml Bottle

Telmont Reserve Brut NV *France* £15.5 £90
Pear, toasted almond, custard

Telmont Reserve Brut Rosé NV *France* £19 £115
Morello cherry, buttered brioche

Telmont Reserve de la Terre, Organic *France* £120
Aromas of citrus and anise that intertwine harmoniously with notes of fresh white fruits

Telmont Vinotheque *France* £285
Brisk vanilla notes and luscious pear, culminating in a silky finish of fresh almonds and grapefruit

Telmont Blanc De Blanc *France* £340
Vivid aromas of grilled pineapple and fresh lemongrass. Generous sensations on the palate echo the richness of a rum baba

Telmont Reserve Brut Magnum *France* £295
Pear, toasted almond, custard

Veuve Clicquot Brut Rosé NV *France* £180
Red berries followed by dried fruit and a toasty, biscuity finish

Veuve Clicquot Le Grande Dame *France* £375
Warm bread, hazelnuts, almonds, dried apricots, peaches and just a hint of honey

Veuve Clicquot Yellow Label Brut NV *France* £125
Apple, biscuit and a fragrance of brioche on the finish

Perrier Jouet Grand Brut *France* £110
Floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla

Moët & Chandon Ice Imperial Rosé *France* £130
Aromas of cherries, cranberries, figs and peaches with notes of grenadine syrup

Bollinger Grand Annee Vintage *France* £375
Cherry, lemon meringue, burnt cream. Expressive

Dom Perignon Brut Vintage *France* £365
Toasty, tarte tatin, squeeze of Sicilian lemon

Laurent Perrier Rosé *France* £195
Watermelon, red cherry, fresh finish

PROSECCO & SPARKLING

125ml Bottle

Bottega Poeti Prosecco Brut *Italy* £9 £45
Apple, white peach, citrus fruits and delicate floral, acacia and wisteria notes

Bottega Poeti Rosé Prosecco *Italy* £10 £55
Distinct hints of apple, white peach, citrus, wild strawberries and floral notes like peach blossoms

Bottega Gold Prosecco Brut *Italy* £70
Green apples, pear, citrus fruit, white flowers, acacia, wisteria and lily of the valley notes, sage and spices in the finish

Silver Reign Brut *England* £55
Delicate aromas of elderflower, white hedgerow flowers, pear, and apricot lead to a fine mousse and refreshing finish

Chapel Down Bacchus Sparkling *England* £60
Aromas of red apple, lemongrass and freshly baked bread mingle with hints of strawberry and quince

NON-ALCOHOLIC SPARKLING

125ml Bottle

Bottega Sparkling 0% White *Italy* £6.5 £32
Fresh, fruity, and floral hints

Bottega Sparkling 0% Rosé *Italy* £6.5 £32
Fresh flavours of peach, strawberry, lychee and green apple

NON-ALCOHOLIC WINE

175ml 250ml Bottle

Torres Natureo Syrah *Chile* £7.5 £10 £30
Berries, peppery spice

Torres Natureo Rosado *Chile* £7.5 £10 £30
Black fruit and pepper flavours and aromas

Torres Natureo Muscat *Chile* £7.5 £10 £30
Aromatic, floral

RED WINE

175ml 250ml Bottle

Talevera Tempranillo –
Garnacha *Spain*
Fruits of the forest, mixed with sweet spice

£10 £12.5 £33

Flor de Lisboa –
Reserva Tinto *Portugal*
Smooth dark fruit, sweet spice

£12 £16.5 £40

Zensa – Primitivo IGP *Italy*
Raisined fruit, garrigue, mocha

£12.75 £17.5 £49

Tilia – Malbec *Argentina*
Cinnamon and clove, with flavours of plum,
blackberry and dark chocolate

£13.25 £18 £53

14 Hands Cabernet
Sauvignon *USA*
Dark stonefruit, blueberry compote, cedar spice

£14 £19.25 £59

SILKY & ELEGANT

Bottle

La Dama – Valpolicella Classico *Italy*
Damson, wild strawberry, almond

£50

Peth Wetz Estate Spatburgunder
Germany
Red cherry, liquorice, grenadine

£53

Domaine Wardy – Beqaa Valley Red
Lebanon
Strawberry, blueberry and cherry, and
finishing on a soothing note of lavender

£58

Satellite by Spy Valley –
Pinot Noir *New Zealand*
Raspberry, cloves, dried spice

£61

RICH & DEEP

Bottle

Dinastia Vivanco Rioja
Crianza *Spain*
Blackcurrant, dried herbs, leather

£51

Cairanne – Cotes du Rhone,
Alain Jaume *France*
Forest fruits, black pepper, delicate oak

£55

CRUNCHY & BOLD

Bottle

Gran Volante – Monastrell *Spain*
Smokey blackberry, cocoa, tobacco

£36

Journeys End Huntsman –
Shiraz Mourvedre *South Africa*
Blackcurrants, blackberries, scents
of dried herbs and white pepper

£43

Santa Rita, Gran Hacienda –
Merlot *Chile*
Blackberry, black cherry, forest floor

£45

Battle of Bosworth – Puritan
Organic Shiraz *Australia*
Damsons, blueberries, dark chocolate
and lightly peppery

£63

Castellare – Chianti Classico *Italy*
Liquorice, tobacco, plum jam

£66

BIG HITTERS

Bottle

Chateau St Michelle – Merlot *USA*
Smokey, stewed plum, sweet vanilla

£66

Journeys End, The Cape Doctor –
Cabernet Sauvignon 2017 *South Africa*
Blackcurrants, blackberries, nutmeg and cinnamon

£97

Giovanni Rosso – Barolo *Italy*
Blood orange, cranberry, dried rosé

£110

Chateau Batailley Seme Cru
Classe – Pauillac *France*
Heady with perfumes of exotic spice, then
blackberries and blackcurrants across the palate

£175

Catena Zapata Argentino –
Malbec 2020 Magnum *Argentina*
Cassis, deep plum, silky chocolate, intense

£250

WHITE WINE

175ml 250ml Bottle

Talevera Airen – Sauvignon <i>Spain</i> Citrus, grapefruit and tropical pineapple	£10	£12.5	£33
Conde Villar – Vinho Verde Branco <i>Portugal</i> Pineapple, mango and pretty floral aromas, spritz	£11	£14	£36.5
Pinot Grigio Solstice <i>Italy</i> Lime and pear, tangy acidity, honeyed finish	£12.75	£16.75	£44
Easy Tiger Spy Valley Sauvignon Blanc <i>New Zealand</i> Apples, ripe pears and melon	£13.75	£18	£50
Santa Rita Gran Hacienda Chardonnay <i>Chile</i> White peach, nectarine and zesty lime	£13.25	£17.25	£47.5

CRISP & MINERAL

Bottle

La Sereine – Chablis <i>France</i> Lemon blossom and flavours of peaches, yellow plums and green apples	£84
Joseph Mellot – Sancerre <i>France</i> Cut grass, flinty, salty kiss	£76
Chapel Down Bacchus White <i>England</i> Aromas of Braeburn apple, honeysuckle and nectarine with subtle minerality on the palate, a well balanced acidity and a clean finish	£50

ZINGY & FRESH

Bottle

Journeys End, Weather Station – Sauvignon Blanc <i>South Africa</i> Apples, ripe pears and melon	£53
Gerard Bertrand, Heritage – Picpoul de Pinet <i>France</i> Lemon zest, sea breeze	£52
Domingo Martin – Albarino <i>Spain</i> Peach, melon and refreshing lemony acidity, balanced by a drop of honey	£60
Morgassi Superiore, Tuffo – Gavi di Gavi <i>DOCG Italy</i> Stone fruit, citrus, steely	£70

AROMATIC & RIPE

Bottle

Rebeland Swartland – Chenin Blanc <i>South Africa</i> Passionfruit, melon, white peaches, apple and delicate citrus	£39
Catena Appellation – Chardonnay <i>Argentina</i> Pineapple, lime, lemon, with a hint of vanilla	£69
Chateau Ste Michelle – Riesling <i>USA</i> Key lime, orange blossom, slate	£49
G de Guiraud – Bordeaux Blanc <i>France</i> Peach, apricot, mint, honey, with a dusting of spice on the finish	£74
Cloudy Bay – Sauvignon Blanc <i>New Zealand</i> Gooseberry, passionfruit, a vibrant squeeze of lime and perfumes of grass and lemon blossom	£115
Louis Jadot – Puligny Montrachet <i>France</i> White flowers, soft fruit, sweet vanilla. Rich, complex, balanced, full of energy	£167

ROSÉ WINE

175ml 250ml Bottle

La Vivienda Rosé <i>Spain</i> Mixed berry, tangy finish	£10.5	£12.5	£34
Journeys End Wild Child – Grenache Rosé <i>South Africa</i> Soft strawberry, pleasing minerality, a note of Turkish delight and a fragrance of orange blossom	£13	£16	£45
Chateau D'esclans Whispering Angel <i>France</i> Watermelon, orange zest, fragrant spice	£18	£23.5	£70
Chateau D'esclans Rock Angel <i>France</i> Delicate red berry aromas with mineral notes, along with floral hints and a subtle spice			£100
Chapel Down English Rosé <i>England</i> Fragrant aromas of wild strawberries, raspberries, and subtle floral notes, with hints of citrus zest			£50

COCKTAILS

Classic cocktails available at request

Aviete £15

Captain Morgan White Rum, lime,
fresh raspberries, sugar

Caribbean Cruise £15

Malibu, Dead Man's Pineapple,
pineapple juice, apple juice, lime, sugar

Cherry Blossom £15

Absolut Raspberri, Tokaji Late Harvest,
grenadine, lime, sugar

Mamma Mia £15

Finlandia, Blue Curacao, lemon, sugar

Watermelon Margarita £15

Tequila, Cointreau, lime, sugar, watermelon

Australian Cup £15

Pimms, Peach Schnapps, lemonade

Apple Passion £15

Chambord, Ciroc Apple, lemon, pineapple juice,
strawberry syrup

Elijah Craig Old Fashioned £15

Elijah Craig, Disaronno, Angostura Bitters

Port Nassau £15

Dead Man's and Jameson

SPRITZ

Aperol Spritz £12

Aperol, Prosecco, Soda

Hugo Spritz £12

St Germain, Prosecco, soda, mint

Sarti Rosa Spritz £12

Sarti Rosa, Prosecco, soda

Campari Spritz £12

Campari, Prosecco, soda

Passoa Spritz £12

Passoa, Prosecco, soda

MOCKTAILS

Apple No Tini £9

Apple juice, sugar syrup, lemon juice

Sangria Fizz £9

Essence Ginger Beer, cranberry juice,
mint, orange, fresh berries

Pineapple Sour £9

Pineapple juice, lemon juice, sugar syrup

FIZZY

Coca Cola (200ml)	£3
Diet Coke (200ml)	£3
Coke Zero (200ml)	£3
Appletiser (200ml)	£4.25
Fanta (200ml)	£4.25

LONDON ESSENCE TONIC & SODA

TONIC £4

Indian
Pomelo and Pink Pepper
Blood Orange and Elderflower
Grapefruit and Rosemary

SODA £4

Pineapple
White Peach and Jasmine
Pink Grapefruit
Lemonade

WATER

Voss Still or Sparkling (375ml)	£4.5
Voss Still or Sparkling (800ml)	£6.5

J20

Apple & Raspberry	£4.25
Orange & Passion Fruit	£4.25

FRUIT JUICE

Half Pint

Apple	£2.5	£4.5
Orange	£2.5	£4.5
Cranberry	£2.5	£4.5
Pineapple	£2.5	£4.5
Mango	£2.5	£4.5

TEA & COFFEE

Espresso	£3.6
Double Espresso	£4.6
Americano	£5.6
Cappuccino	£5.6
Café Latte	£5.6
Café Mocha	£5.6
Flat White	£5.6
Extra Shot / Flavoured Syrup	£1.3
Tea	£5.5

English breakfast, earl grey, chamomile, assam,
cranberry and raspberry, peppermint, lemon and ginger,
redbush, decaf breakfast

LIQUEUR COFFEE

Disaronno Italian	£12.6
Cognac French	£12.6
Jameson Irish	£12.6
Tia Maria Calypso	£12.6



All prices are inclusive of VAT at the current rate.
All Products are subject to availability.

For special dietary requirements or allergy information, please speak with the Restaurant manager or visit our allergens information page on www.thebelfry.co.uk/allergens

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.