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*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,  
Samphire & 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 Françoise, 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

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 & seasonality.