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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,  
Balsamic & Rapeseed Oil  
*£4.5 | 349Kcal*

### Barbecued Tiger Prawns Pil-Pil

“Pa amb Tomaquet”, Preserved Lemon  
& Tapioca Crisp  
*£14 | 230Kcal*

### Twice Baked Cheese Souffle (v)

Smoked Applewood Cheddar  
& Thyme Cream, Black Garlic Ketchup  
*£10.5 | 177Kcal*

### Homemade Duck Pastrami

Pickled Rhubarb & Compressed Apple,  
French's Mustard Mayonnaise  
*£12 | 224Kcal*

### Organic Beetroot & Lime Cured Salmon

Wasabi Emulsion, Keta Caviar & Coral Tuilles  
*£14 | 246Kcal*

### Heritage Potato & Leek Terrine (v)

Goats Curd, Parsley Mayonnaise  
& Puffed Wild Rice  
*£10.5 | 301Kcal*

### Slow Cooked Oxtail Bon-Bon

Bordelaise Flavour's & Lardons,  
Wild Mushroom Broth  
*£14 | 269Kcal*

### Chef's Soup of the Day (v)

Served with its Own Garnish  
*£8 | average 180Kcal*

## From our SIGNATURE ROBATA GRILL

### Chargrilled 10oz Black Angus Ribeye Steak

Herb Crusted Plum Tomato, Thyme Roasted  
Portobello Mushroom & French Fries  
*£40 | 173Kcal*

### Chargrilled 7oz Centre Cut Fillet Steak

Café de Paris Butter, Chicory Jam,  
Herb Crusted Plum Tomato & French Fries  
*£38.5 | 164Kcal*

## SAUCES

**Béarnaise** *618Kcal*

**Peppercorn** *418Kcal*

**Red Wine** *106Kcal*

*All £3.5*

## ON THE SIDE

**Honey Glazed Carrots** *69Kcal*

**French Beans & Sugar Snaps  
with Confit Shallots** *73Kcal*

**French Fries** *163Kcal*

**Roasted Parsnips** *124Kcal*

**Minted New Potatoes** *122Kcal*

**Creamy Mash Potato  
with Crispy Onions** *202Kcal*

**Roquette & Parmesan Salad** *111Kcal*

**Mixed Tossed Salad** *104Kcal*

*All £5*

## From the SEA

### Daily Market Fish of the Day

Served with its Own Garnish  
*£26*

### Treacle Glazed North Sea Cod

Furikake, Spaghetti of Vegetables  
& Light Lobster Bisque  
*£27.5 | 119Kcal*

## From the LAND

### 24Hr Braised Short Rib of Beef

Charred Onion & Celeriac, Crispy Kale,  
Smoked Potato & Horseradish  
*£29.5 | 230Kcal*

### Parmesan Crusted Highland Venison Loin

Shoulder Bolognese, Cider Braised Salsify  
& Spinach, Pomegranate Jus  
*£32.5 | 237Kcal*

### Soy Glazed Belly of Pork & Hand Dived Scallops

Pig's Cheek Fritter, Pickled Red Cabbage  
& Candied Chilli, Asian Spiced Jus  
*£30 | 138Kcal*

### Sauteed Corn Fed Chicken Breast

Crispy Wing, Piccolo Parsnips, Charred Hispi  
Cabbage, Truffle Café au Lait  
*£27 | 274Kcal*

## From the GARDEN

### Roast Pumpkin & Blue Stilton Dartoise (v)

Braised Leeks, Savoury Granola  
& Pumpkin Seed Butter Sauce  
*£20 | 305Kcal*

### Jerusalem Artichoke & Tarragon Risotto (v)

Confit Garlic, Smoked Almonds & Golden Raisins  
*£19.5 | 143Kcal*

## DESSERTS

### Baked Pumpkin Cheesecake

Spiced Shortbread, Orange Caramel  
& Amaretto Ice Cream  
*£7.95 | 281Kcal*

### Milk Chocolate & Praline Paris Brest

Sweet Chestnut & Star Anise Sauce  
*£7.95 | 364Kcal*

### Cremeux of Citrus Fruits

Lemon Grass Whipped Jelly  
& Raspberry Sorbet  
*£8 | 104Kcal*

### Hot Chocolate Fondant

Ruby Port Poached Figs,  
Belfry Honey Semifreddo  
*£8.5 | 388Kcal*

### Selection of Luxury Ice Creams & Sorbets

Lemon & Poppy Seed Tuille  
*£7.5 | 211Kcal*

### Slate of British Cheeses (v)

Celery, Grapes, Fruit Bread & House Chutney  
*£13.5 | 281Kcal*

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 Kcal at 100g.

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.