



---

*Welcome to*  
THE RYDER GRILL  
AT THE BELFRY



## TO START

### Local Artisan Bread Selection (v)

Aged Balsamic & Rapeseed Oil  
£5 | 341Kcal

### Tandoori Roasted Scallops

Crispy Fried Chickpeas & Almonds,  
Raita, Vadouvan Foam  
£15 | 127Kcal

### Confit Globe Artichoke & Leek Tart

Soft Poached Egg, Radicchio,  
Grapefruit Mayonnaise  
£11.5 | 279Kcal

### Sticky Braised Rabbit Leg Cannelloni

Black Pudding Puree, Baby Carrots,  
Wild Garlic & Ham Velouté  
£12 | 199Kcal

### Lightly Cured Salmon Ceviche

Devon Crab, Soused Mooli,  
Caperberries & Spiced Avocado  
£14.5 | 214Kcal

### Grilled Wye Valley Asparagus

Smoked Applewood Crust, Pickled Egg  
Yolk Puree & Baby Watercress  
£10.5 | 177Kcal

### Honey Glazed Ham Hock Terrine

Pineapple Jelly, Parmesan,  
Baby Onion & Radish Salad  
£11 | 203Kcal

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

Served with its Own Garnish  
£8 | Kcal changes daily

## From our SIGNATURE ROBATA GRILL

### Chargrilled 10oz Black Angus Ribeye Steak

Balsamic Glazed Vine Cherry Tomatoes,  
Roquette Salad & French Fries  
£36.5 | 245Kcal

### Chargrilled 7oz Centre Cut Fillet Steak

Bone Marrow Butter, Red Onion Jam,  
Roquette Salad & French Fries  
£40 | 172Kcal

### Pan Roasted Chateaubriand for 2

Balsamic Glazed Vine Cherry Tomatoes,  
Roquette Salad, Onion Rings & French Fries,  
Peppercorn Sauce  
£85 | 243Kcal

## SAUCES

**Béarnaise** 607Kcal

**Peppercorn** 422Kcal

**Red Wine** 106Kcal

All £4

## ON THE SIDE

**Honey Glazed Carrots** 69Kcal

**French Beans & Sugar Snaps  
with Confit Shallots** 74Kcal

**French Fries** 160Kcal

**Creamy Mash Potato  
with Crispy Onions** 213Kcal

**Tenderstem Broccoli with Confit Garlic** 189Kcal

**Minted New Potatoes** 122Kcal

**Roquette & Parmesan Salad** 274Kcal

**Mixed Tossed Salad** 72Kcal

All £5

## From the SEA

### Daily Market Fish of the Day

Served with its Own Garnish  
£26.5

### Seared Fillet of North Sea Halibut

Potato & Chive Crust, Curried Mussel Bouillon,  
Jersey Royal & Fennel Salad  
£29.5 | 148Kcal

## From the LAND

### Moroccan Flavored Rump of Lamb

Shoulder & Onion Moussaka, Dukkah Spiced Carrots,  
Charred Sprouting Broccoli, Harissa Jus  
£32.5 | 167Kcal

### Five Spice Roast Duck Breast

Confit Leg Salardaise, Glazed Rhubarb  
& Pak Choi, Griottine Cherry Jus  
£30 | 188Kcal

### Truffled Roast Corn Fed Chicken Supreme

Tarragon Pomme Dauphine, Wild Mushrooms  
& Spring Greens, Sherry Vinegar Jus  
£27 | 173Kcal

## From the GARDEN

### Baby Leaf Spinach & Garden Pea Empanadas

Pico de Gallo, Minted Goats Curd  
& Crispy Onions  
£20 | 181Kcal

### Spring Onion & Meyer Lemon Fettuccini

Chargrilled Asparagus & Sundried Tomatoes,  
Shaved Pecorino & Toasted Pine Nuts  
£19.5 | 239Kcal

## DESSERTS

### Pistachio & Cream Cheese Cake

Macha Ice Cream & Chocolate  
£8 | 376Kcal

### Tropical Bavarian Cream

Pink Peppercorn, Mango & Coconut  
£8 | 225Kcal

### Ecuadorian Dark Chocolate Fondant

Blood Orange Ice Cream & White Peach  
£8.5 | 308Kcal

### Key Lime Pie

Lemongrass, Meringue & Blueberries  
£8 | 188Kcal

### Raspberry & Cream Shortbread

Champagne Jelly, Rhubarb & Mint  
£8.5 | 219Kcal

### Selection of 4 British Cheeses (v)

Celery, Grapes, Fruit Bread  
& House Chutney  
£13 | 338Kcal

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.