



Scan here for calorie and allergen information.

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.

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.

THE
Ryder

RESTAURANT

Welcome to
THE RYDER RESTAURANT
AT THE BELFRY



RESTAURANT

TO START

Local Artisan Bread Selection (v)

Aged Balsamic Glaze & Rapeseed Oil
£5

Textures of Salmon (Cured, Smoked, Rillette)

Rainbow Beetroot, Preserved Lemon
& Seaweed Tuile
£15

Ragstone Goat's Cheese Custard

Wye Valley Asparagus, Morels & Hazelnuts,
Sage Espuma
£12.5

Pibil Style Pulled Pork Taco

Pico de Gallo, Lime Sour Cream
& Coriander Condiment
£12.5

Roast Hand Dived Scallops

Satay Spice, Soused Mooli & Peanut Relish
£16

Sun Blushed Tomato & Olive Tartar

Cured Egg Yolk, Puffed Parmesan
& Wild Garlic Vinaigrette
£12.5

Slow Poached Duck Egg

Kataifi Nest, Iberico Bellota Ham,
Baby Cress & Truffle Dressing
£12.5

Chef's Soup of the Day (v)

Served with its Own Garnish
£8

From our
**SIGNATURE
ROBATA GRILL**

Chargrilled 10oz Black Angus Ribeye Steak

Marinated Vine Cherry Tomatoes, Watercress
& Roquette Salad, French Fries
£38

Chargrilled 7oz Centre Cut Fillet Steak

Café de Paris Butter, Red Onion Jam,
Watercress & Roquette Salad, French Fries
£42

Chargrilled 600g Chateaubriand (To Share)

Marinated Vine Cherry tomatoes, Watercress
& Roquette Salad, Onion Rings &
Parmesan French Fries
£88

SAUCES

Béarnaise | Peppercorn | Red Wine

All £5

ON THE SIDE

Maple Glazed Carrots (v)

French Beans & Sugar Snaps Confit Shallots (v)

Stealth Fries (v)

Onion Rings (v)

Creamy Mash Potato, Crispy Onions (v)

Tenderstem Broccoli, Confit Garlic (v)

Herb & Garlic Roast New Potatoes (v)

Roquette & Parmesan Salad

Mixed Tossed Salad (v)

All £5.5

From the
SEA

Daily Market Fish of the Day

Served with its Own Garnish
£27.5

Gun Powder Monkfish & Mango Curry

Tempered Spinach & Samphire,
Coconut Rice & Paratha Flatbread
£29

From the
LAND

Assiette of English Lamb (Loin Noisette, Herb Crusted Chop, Leg Bolognese)

Goats Curd, Smoked Aubergine,
Purple Sprouting Broccoli & Black Garlic
£32.5

Applewood Smoked Gressingham Duck Breast

Confit Leg Salardaise, Compressed Rhubarb
& Pak Choi, Griottine Cherry Jus
£30

Miso Glazed Corn fed Chicken Supreme

Crispy Noodle Cake, Kimchi & Poached Leeks,
Chicken Skin Butter Sauce
£27

From the
GARDEN

Rigatoni Piemontaise

Black Olive Dust, Red Pesto & Crispy Onions
£20

Wye Valley Asparagus & Brie Strudel

Pistachio Crust, Blood Orange,
Fennel & Radish Salad
£19.5

DESSERTS

70% Valrhona Chocolate Fondant

Black Cherry, White Chocolate Jelly,
Kirsch Ice Cream
£9

White Chocolate Cheesecake

Compressed Granny Smith & Cinnamon
£8.5

Rhubarb & Ginger Parfait

Poached Rhubarb & Sorrel Tuile
£8.5

Apricot & Vodka Savarin

Poached Apricots, Vanilla Sauce
£8.5

Grilled Golden Pineapple

Pink Peppercorn Caramel,
Coconut & Mango
£8.5

Slate of British & Artisan Cheeses

Shaved Celery, Quince, Fruit Bread
& Grapes, House Chutney
£13.5