

COLCHESTER ROCK OYSTERS

£5 Each 12kcal | £30 1/2 Dozen 72kcal | £55 Dozen 144kcal

Raspberry vinegar and shallot mignonette, tabasco, grated horseradish, lemon / MO / SU

LIGHT BITES

LOCAL ARTISAN BREAD SELECTION (V) | £7

Aged balsamic glaze and rapeseed oil

682kcal | G | L | SO | M

SLOW-BRAISED LAMB BELLY SKEWER | £16.5

Tahini yogurt, crispy chickpeas, lamb reduction, grilled flatbread 834kcal | G | SO | CEL | SE | SU

HOT & COLD SEVERN & WYE SALMON | £15

Pickled kohlrabi, Granny Smith apple, wasabi

118kcal | G | F | SO | CEL | MU | SU

KING PRAWN COCKTAIL | £15

Bloody Mary mousse, crispy capers, toasted ciabatta

471kcal | G | CR | MO | F | L | E | M | CEL | SU

MACARONI CHEESE CROQUETTE (V) | £12

Roasted red pepper chutney, black garlic, crispy leeks

571kcal | G | M | SU | SO | E | CEL | MU

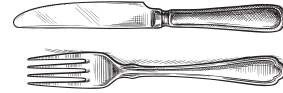
SHIITAKE MUSHROOM PARFAIT (V) | £14

Oyster mushrooms, toasted sourdough, micro herbs

650kcal | G | SO | E | SU | M

SMOKED SALT-BAKED BEETROOT CARPACCIO (V) | £12

Whipped Blanch goat's cheese, candied walnuts, citrus vinaigrette 186kcal | G | N | SO | M



MAINS

PAN ROASTED FILLET OF SEA BASS | £32

White bean purée, potato terrine, cavolo nero, bronze fennel, dill butter sauce

911kcal | G | F | M | SU

BONELESS HALF CHICKEN | £22

Garlic butter M | Peri Peri M | Cajun style M / MU

628kcal

GRILLED LAMB CUTLETS | £34

Chimichurri sauce

731kcal | M | SU

CONFIT CELERIAC (VG) | £21

Toasted Pearl barley, celeriac purée, Jerusalem artichokes, truffle dressing

245kcal | G | SO | CEL | MU

PUMPKIN & SAGE RISOTTO (V) | £21

English pecorino, dukkah seeds, smoked almonds, black garlic, sage

1001kcal | G | P | N | E | M | CEL | SE



SIDES

KOFFMANN'S CHIPS (V) | £6.5

Smoked sea salt 297kcal

TRUFFLE FRIES (V) | £7.5

Shaved English pecorino 346kcal | M

CRISPY POTATOES (V) | £7

Ranch dressing, smoked paprika 545kcal | E | M

CREAMY MASH POTATO (V) | £7

Crispy onions and chives 471kcal | G | M

SAUTÉED CHESTNUT MUSHROOMS (V) | £6

Confit shallot, garlic butter 224kcal | M

MAC & CHEESE (V) | £7

Four cheeses, herb crumb

758kcal | G | SO | E | M | MU | SU

HOUSE SLAW (V) | £6

Fennel, cabbage, carrot, onion,

Chardonnay vinaigrette 193kcal | SO | MU | SU

GREEN SALAD (V) | £6

Light mustard vinaigrette 150kcal | SO | MU | SU

GLAZED CARROTS (V) | £6.5

Coconut yoghurt, spiced dukkah seeds 186kcal

GRILLED TENDERSTEM BROCCOLI (V) | £7.5

Toasted almonds, lemon emulsion

258kcal | G | N | SO | E | M | MU | SE | SU

GRILLED HISPI CABBAGE (V) | £7

Harissa, tahini yogurt, pomegranate

118kcal | SO | M | SE

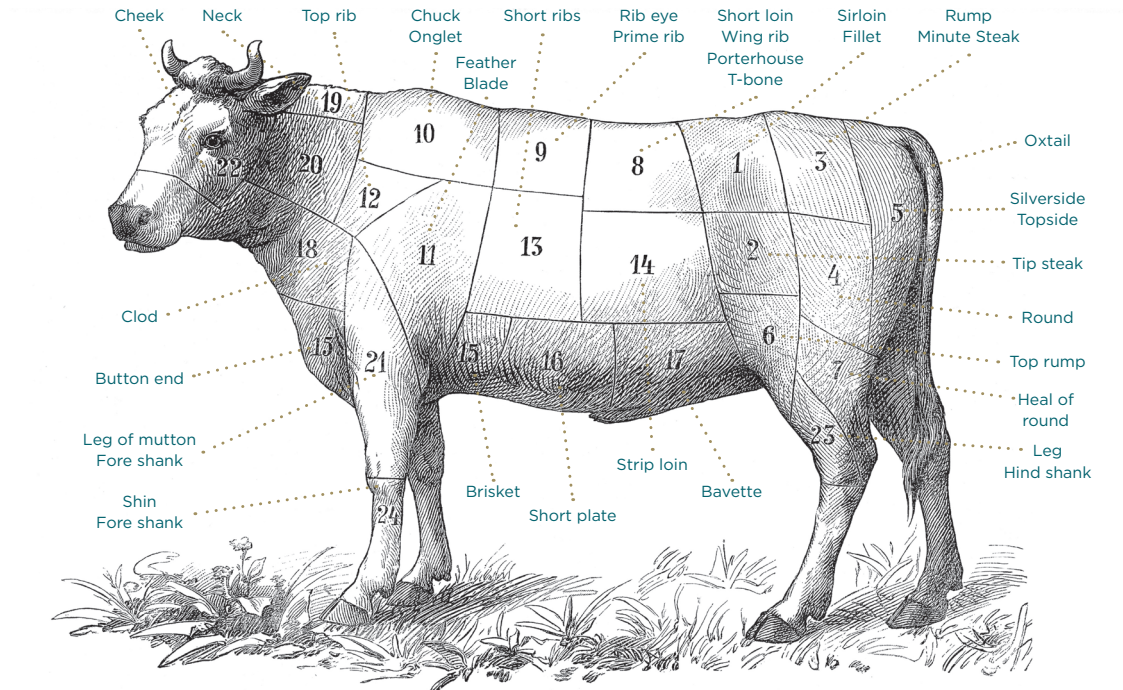
BEER BATTERED ONION RINGS (V) | £6.5

572kcal | G

STEAKS

KNOW YOUR CUT

Each cut comes from a unique part of the cow – some prized for tenderness, others for rich, hearty flavour. This diagram shows where your steaks come from – because knowing your cut is part of savouring it.



FLAT IRON 227G | £24

Cut from the feather blade muscle distinctive “feather” marbling – best served medium *398kcal*

FILLET 200G | £42

The most tender cut of beef, very buttery and exceptionally lean *277kcal*

RIBEYE 284G | £46

Highly marbled with lots of fat, full on beefy flavour! *720kcal*

SPECIALITY STEAKS

USDA PRIME RIBEYE 340G | £65

Creekstone Farms USDA Prime (top US grade) heavily marbled and full of flavour *770kcal*

AUSTRALIAN GRAIN FED SIRLOIN

340G | £42

Tender, flavoursome and consistent, the Aberdeen Black range is a premium steak

925kcal

SHARING STEAKS

Served with 2 sides and 2 sauces of your choice

CHATEAUBRIAND 600G | £105

Prime cut from the fillet, exceptionally tender and lean *840kcal*

COTE DU BOEUF 800G | £115

Grilled on the bone for maximum flavour, best served medium – medium rare *2,024kcal*

SAUCES

BEARNAISE | £5 *717kcal | E | M | SU*

BLUE CHEESE | £5 *391kcal | G | M*

PEPPERCORN | £5 *563kcal | SO | M | SU*

CHIMICHURRI | £5 *198kcal | SU*

THE RYDER RESTAURANT

DESSERT

STICKY TOFFEE BANANA BREAD (V) | £9

Butterscotch sauce, caramel fudge ice cream

603kcal | G | SO | E | M | SU

CARROT & WHISKEY ROULADE (V) | £9

Orange whiskey gel, star anise Chantilly,
pumpkin seed

473kcal | G | E | M

MISSISSIPPI CHOCOLATE PIE (V) | £9

Sugared pecans, caramel chocolate Chantilly

524kcal | G | N | SO | E | M

NOALYA 70% DARK CHOCOLATE BROWNIE (V) | £9

Burnt butter ice cream, pistachio biscotti

951kcal | G | N | SO | E | M

ICED BLACKBERRY PARFAIT (V) | £9

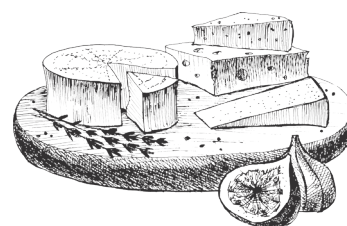
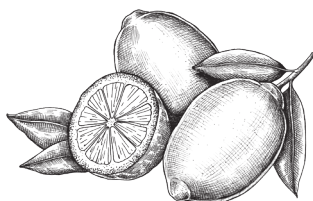
Honeycomb, apple compote, plum & black pepper

256kcal | E | M | SU

SLATE OF BRITISH CHEESES (V) | £14.5

Wafer biscuits, quince, celery, grape chutney

844kcal | G | N | M | CEL | SU



Scan scan for allergen information

Allergens Dishes May Contain

G Gluten CR Crustaceans MO Molluscs F Fish P Peanuts L Lupin N Tree Nuts
SO Soya E Eggs M Milk CEL Celery MU Mustard SE Sesame SU Sulphates
(V) Vegetarian (VG) Vegan

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. Adults need around 2,000 kcals per day. 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 and seasonality.