



Welcome to
THE RYDER GRILL
AT THE BELFRY



TO START

Local Artisan Bread Selection (v)

Aged Balsamic & Rapeseed Oil

£5

Roasted Hand Dived Scallops

Black Pudding Purée,
Pickled Celeriac & Burnt Apple

£16.5

BBQ Charred Leek Hearts

Black Garlic Ketchup, Crispy Fried Onions
& Potatoes, Romesco Sauce

£10.5

Confit Duck Leg Cannoli

Hoi Sin & Sesame, Mooli Remoulade
& Candied Chilli

£13.5

Confit Salmon Belly

Poached Hen's Egg, Keta Caviar,
Cucumber & Dill Butter Sauce

£15

Organic Beetroot & Horseradish Terrine

Preserved Baby Figs, Chive Crème Fraîche
& Toasted Hazelnuts

£11.5

Curried Chicken Kiev

Squash Saag Aloo, Soused Red Onions
& Coriander Yoghurt

£13.5

Chef's Soup of the Day (v)

Served with its Own Garnish

£8

From our SIGNATURE ROBATA GRILL

Chargrilled 10oz Black Angus Ribeye Steak

Balsamic Glazed Vine Cherry Tomatoes,
Roquette & Parmesan Salad, French Fries

£36.5

Chargrilled 7oz Centre Cut Fillet Steak

Bone Marrow Butter, Red Onion Jam,
Roquette & Parmesan Salad, French Fries

£40

Chargrilled 600g Chateaubriand To Share

Balsamic Glazed Vine Cherry Tomatoes, Roquette
& Parmesan Salad, Onion Rings & French Fries

£85

SAUCES

Béarnaise

Peppercorn

Red Wine

All £4

ON THE SIDE

Orange & Poppy Seed Glazed Carrots

French Beans & Sugar Snaps with Confit Shallots

French Fries

Onion Rings

Creamy Mash Potato with Crispy Onions

Tenderstem Broccoli with Confit Garlic

Honey Glazed Parsnips

Roquette & Parmesan Salad

Mixed Tossed Salad

All £5

From the SEA

Daily Market Fish of the Day

Served with its Own Garnish

£26.5

Roast North Sea Turbot Fillet

Pearl Barley, Burnt Cauliflower, Curry Leaf
Emulsion & Garam Masala Sauce

£28

From the LAND

Peppered Highland Venison Loin

Sweet Potato Mash, Red Wine Poached Baby Pear,
Rainbow Kale & Bitter Chocolate Jus

£32.5

Sticky Braised Belly of Pork

White Bean Purée, Crispy King Prawns
& Chorizo, Chimichurri Dressing

£30

Roast Corn fed Chicken Supreme

Smoked Almonds, Braised Hispi Cabbage
& Pancetta, Smoked Garlic Jus

£27

From the GARDEN

Roast Pumpkin & Ricotta Pithivier

Etuvée of Leeks & Pickled Walnuts,
Sage Butter Sauce

£20

Shitake Mushroom Orzo Risotto

Soy Jelly, King Oyster Mushrooms
& Parsley Aioli

£19.5

DESSERTS

Warm Chocolate Fondant

Amazonian 75% Chocolate, Kumquat,
Marshmallow & Frangelico Ice Cream

£8.5

Belfry Honey Layer Cake

Sour Cream, Candied Heritage Carrot,
Bee Pollen & Carrot Ice Cream

£8

Chestnut Mont Blanc

Burnt Orange & Vanilla Crème Chantilly

£8

White Forest Gâteau

Ivory Chocolate, Kirsch & Black Cherries

£8

Warm Apple Tart

Port Jelly, Semi Dried White Grape
& Vanilla Pod Ice Cream

£8

Slate of British & Artisan Cheeses

Shaved Celery, Quince, Fruit Bread
& Grapes, Chutney

£13.5



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.