

THE
Ryder
RESTAURANT

THE RYDER RESTAURANT

SUMMER MENU

LIGHT BITES

LOCAL ARTISAN BREAD SELECTION (V) | £6

Aged balsamic glaze and rapeseed oil

682kcal | G | L | SO | E | M | SU

LAMB BELLY SKEWER | £16.5

Pulled lamb bun, tahini yogurt, crispy potato, red pepper puree, lamb jus

624kcal | G | P | L | N | SO | E | M | CEL | MU | SE | SU

TEMPURA COD CHEEKS | £13

Crushed peas, potato foam, malt vinegar powder

231kcal | G | F | P | N | SO | E | SU

KING PRAWN COCKTAIL | £15

Crispy capers, toasted malt ciabatta, tomato mousse

534kcal | G | CR | MO | F | L | SO | E | M | CEL | MU | SU

COMPRESSED WATERMELON (V) | £12

Pickled cucumber, apple, black olives, feta cheese

128kcal | M | SU

HERITAGE TOMATOES (V) | £14

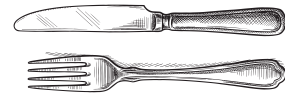
Tamarind chutney, sweet yogurt, mint and coriander

103kcal | G | E | M | SU

BURRATA (V) | £12

Broad bean pesto, preserved lemon, toasted almond, crispy crouton

264kcal | G | SO | M



MAINS

HALIBUT | £32

Crushed potatoes, asparagus, coconut and lemon grass sauce

345kcal | G | CR | F | P | N | SO | CEL | MU | SE | SU

BONELESS HALF CHICKEN | £22

Garlic butter | Peri Peri | Cajun style

628kcal | M | MU

GRILLED LAMB CUTLETS | £34

Chimichurri sauce

731kcal | G | P | N | SO | M | CEL | MU | SE | SU

SWEET PEA & MINT RAVIOLI (VG) | £21

Black garlic, lemon, mint gremolata

868kcal | G | E | CEL | SU

ONION TARTE TATIN (V) | £21

Balsamic tomatoes, chive cream cheese, sauce soubise

835kcal | G | M | CEL | SU



SIDES

KOFFMANN'S CHIPS (V) | £6.5

Smoked sea salt

297kcal

TRUFFLE FRIES (V) | £7.5

Shaved Parmesan

346kcal | M

CRISPY POTATOES (V) | £6.5

Ranch dressing, smoked paprika

545kcal | E | M

CREAMY MASH POTATO (V) | £6

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 | M | MU | SU

GREEN SALAD (V) | £6

Light mustard vinaigrette

150kcal | SO | M | 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 | CR | P | N | SO | E | M | CEL | MU | SE | SU

GRILLED HISPI CABBAGE (V) | £7

Harissa, tahini yogurt, pomegranate

118kcal | G | SO | M | CEL | MU | SE

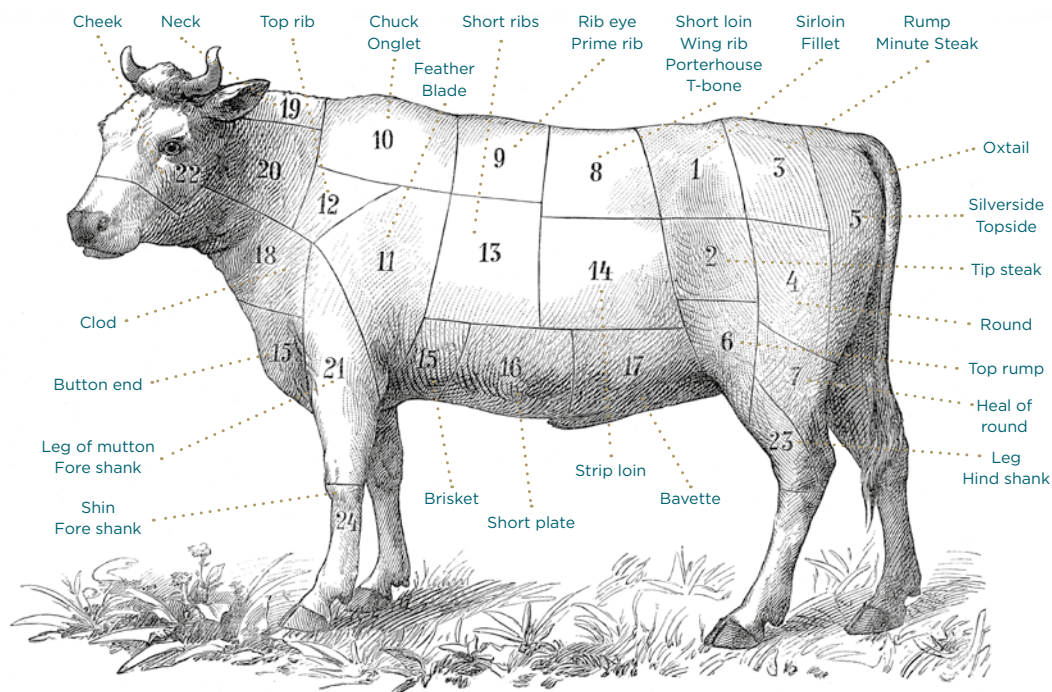
BEER BATTERED ONION RINGS (V) | £6.5

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 | £22

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

FILLET 200G | £40

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

RIBEYE 284G | £44

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 | £38

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 | £100

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

COTE DU BOEUF 800G | £110

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

SAUCES

BEARNAISE | £5 *717kcal | E | M | CEL | MU | SU*

BLUE CHEESE | £5 *391kcal | G | M*

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

CHIMICHURRI | £5 *198kcal | CEL | MU | SU*

THE RYDER RESTAURANT

SUMMER MENU

DESSERT

BELFRY STICKY BANANA BREAD (V) | £9

Sea salt butterscotch, coconut ice cream

687kcal | G | N | E | M | SU

CHILLED LEMON POSSET | £9

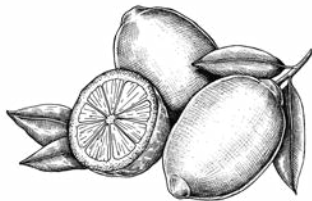
Vanilla shortbread crumb,
compressed strawberries, basil gel

523kcal | G | M | CEL | MU | SU

ROSE PETAL ETON MESS (V) | £9

White peach jelly, crushed raspberries, raspberry
meringue, lemon verbena

402kcal | E | M | CEL | MU



STRAWBERRIES & CREAM CHEESECAKE | £9

Poached rhubarb, elderflower,
poppysseed meringue

339kcal | P | N | SO | E | M | CEL | MU | SU

RICH NOALYA DARK CHOCOLATE SMOOR'S (V) | £9

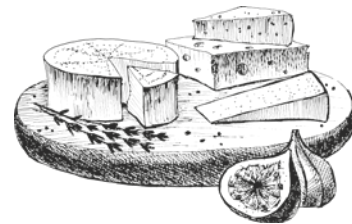
Gram cracker crumb, dark chocolate mousse,
Amaretto ice cream

335kcal | G | P | N | SO | E | M | SE | SU

SLATE OF CHEESE (V) | £14

Wafer biscuits, quince, celery, grape chutney

852kcal | G | N | E | M | CEL | MU | SE | 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.