

LIGHT BITES

Local Artisan Bread Selection // £5.5
Aged balsamic glaze & rapeseed oil

Sicilian Nocellara Olives // £6
Garlic, herbs, lemon zest

Braised Short Rib Dumplings // £13
Romesco, black garlic ketchup

Burrata & Heirloom Tomatoes // £12
Herb Salsa, mini croutons

Roasted Butternut Squash // £11
Muhammara, sweet & sour red onions, candied seeds

Cauliflower Bites // £11
Mint chutney, pickled cauliflower, coriander

Crispy Argentinian Red Prawns // £13.5
Buffalo sauce, blue cheese dip

Tuna Tataki // £14.5
Vietnamese dressing, wasabi avocado, carrot mooli

MAINS

Boneless Half Chicken // £22
Garlic butter | Peri Peri | Cajun style

Masala Monkfish // £28
Apricot curry sauce, basmati rice

Grilled English Lamb Cutlets // £32
Chimichurri sauce

Roasted Miso
Aubergine (v) // £21
Pickled onion, aubergine purée,
sriracha dressing

Caramelised Onion
Ravioli (vE) // £22
Chestnut mushrooms, herb garden

STEAK

Flat Iron 227g // £22
Cut from the feather blade muscle distinctive
"feather" marbling – best served medium

Fillet 200g // £40
The most tender cut of beef, very buttery
& exceptionally lean

Ribeye 284g // £44
Highly marbled with lots of fat, full on beefy flavour!

SAUCE

Bearnaise // £5
Blue Cheese // £5
Classic Peppercorn // £5
Chimichurri // £5

SPECIALITY STEAKS

USDA Prime Ribeye 340g // £65
Creekstone Farms USDA Prime (top US grade)
heavily marbled & full of flavour

Australian Grain Fed Sirloin 340g // £38
Tender, flavoursome & consistent, the Aberdeen
black range is a premium steak

SHARING STEAKS

Served with 2 sides & 2 sauces of your choice

Chateaubriand 600g // £100
Prime cut from the fillet, exceptionally tender & lean

Cote Du Boeuf 800g // £110
Grilled on the bone for maximum flavour,
best served medium - medium rare

ON THE SIDE

Koffmann's Chips // £6.5
Smoked sea salt

Truffle Fries // £7.5
Shaved parmesan

Crispy Potatoes // £6.5
Ranch dressing, smoked paprika

Creamy Mash Potato // £6
Crispy onions & chives

Sautéed Chestnut Mushrooms // £6
Confit shallot, garlic butter

Mac & Cheese // £7
Four cheeses, herb crumb

House Slaw // £6
Fennel, cabbage, carrot, onion,
Chardonnay vinaigrette

Green Salad // £6
Light mustard vinaigrette

Glazed Carrots // £6.5
Coconut yoghurt, spiced dukkah seeds

Grilled Tenderstem Broccoli // £7.5
Toasted almonds, lemon emulsion

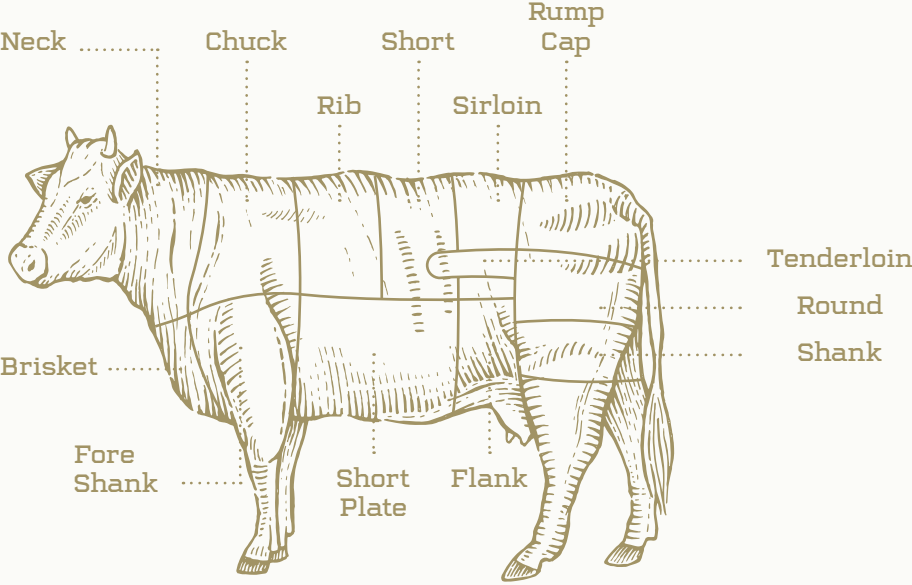
Grilled Hispi Cabbage // £7
Harissa, tahini yogurt, Pomegranate

Beer Battered Onion Rings // £6.5

KNOW YOUR CUT

Every steak tells a story.

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



DESSERT

Belfry Sticky Banana Bread // £9

Sea salt butterscotch, coconut ice cream

Madagascan Vanilla Crème Brûlée // £9

Vanilla shortbread

Hot Valrhona Chocolate Fondant // £9

Smoky caramel ice cream

Mascarpone Mousse // £9

Espresso sponge, bittersweet chocolate, Kahlua gel

Amalfi Lemon Tart // £9

Citrus parfait, raspberry, white chocolate

Slate Of Cheese // £14

Wafer biscuits, quince, celery, grape chutney

THE
Ryder
RESTAURANT



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. Adults need around 2,000 kcs 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 & seasonality.
