

THE
Ryder
RESTAURANT



EASTER SUNDAY LUNCH MENU

TO START

Antipasti of Continental
Cured Meats

Marinated Olives, Grilled
Artichokes & Balsamic Onions

Stuffed Peppers
With cream cheese

Chargrilled & Pickled Vegetables
Chimichurri

Beetroot Hummus, Breadsticks
& Crudites

Smoked Applewood
& Onion Tartlets

Mini Pork Pies
Piccalilli

Selection of Pates & Terrines

BBQ Spiced Chicken
Pomegranate & sour cream

Seafood Pots
With cocktail sauce

Cold Poached Salmon
Caperberries & lemon

Hand Carved Smoked Salmon
& Cured Fish Platters

Roast Red Pepper & Tomato Soup

SALADS

Cucumber, Mint & Pickled
Red Onion

Classic Caesar

Heritage Tomato & Mozzarella

White & Red Cabbage Slaw

Golden New Potato
Belfry honey Dijon dressing

Chicory, Pear, Beetroot & Walnut

Toasted Fregola
Courgette, watercress, pickled radish,
sumac dressing

Classic Panzanella

Moroccan Style Couscous
Almonds & pomegranate

House Dressings
Olive oil & balsamic

MAIN COURSE

Rotisserie Cooked English
Lamb Leg

Peppered Beef Topside
With Yorkshire puddings

Honey & Wholegrain Mustard
Glazed Gammon

Chunky White Fish
Wilted kale, tomat & basil salsa

Chestnut Mushroom, Leek,
Tarragon Bourguignon

Carrot and Courgette Fritters
Beluga bean & mediterranean
vegetable salad

ON THE SIDE

Cauliflower Mornay

Roasted Root Vegetables

Sugar Snaps, Broccoli, Peas
& Mange Tout

Garlic & Thyme Roasted Potatoes

Baby New Potatoes

Braised Spring Cabbage

DESSERTS

Chocolate Plant Pot Mousse

Carrot Cake
Orange frosting

Triple Chocolate Brownie

Baked Biscoff Cheesecake

Blueberry & White Chocolate
Trifle

Lemon & Strawberry Eton Mess

Hot Cross Bread & Butter Pudding
Vanilla custard

Fresh Fruit

Lemongrass syrup

Homemade Cupcakes

British Cheese Board Selection
With accompaniments

Selection of Fruit Nectar
Pouring cream & chocolate sauce

Chocolate Fountain
With dipping treats



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 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 & seasonality.
