



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.



Welcome to
THE RYDER GRILL
AT THE BELFRY



TO START

Local Artisan Bread Selection (v)

Aged Balsamic & Rapeseed Oil
£5

Crispy Marinated King Prawns

Compressed Melon, Samphire,
Lemongrass & Coconut Foam
£15

Poached Leek & Seaweed Mosaic

Smoked Almonds, Apricot Puree,
Pickled Mustard Seeds & Red Chard
£10.5

Heritage Tomato & Chorizo Bavarois

Saffron Whipped Feta, Balsamic Onions
& Tarragon Emulsion
£13.5

Togarashi Cured Salmon

Rice Noodle Floss, Soused Cucumber,
Chilli Jam & Yuzu Ponzu Gel
£16

Organic Beetroot & Fried Chickpea Hummus

Bosworth Ash Bon Bons,
Pickled Walnuts & Baby Cress
£11.5

Crispy Poached Duck Egg

Pata Negra Ham, Pà amb Tomaquet,
Aioli & Truffle Jus Vinaigrette
£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

Herb Crusted Confit Plum Tomato,
Roquette & Parmesan Salad, French Fries
£36.5

Chargrilled 7oz Centre Cut Fillet Steak

Café de Paris Butter, Red Onion Jam,
Roquette & Parmesan Salad, French Fries
£40

Chargrilled 600g Chateaubriand (To Share)

Herb Crusted Confit Plum Tomato,
Roquette & Parmesan Salad, Onion Rings
& Truffled French Fries
£85

Tillia Malbec - Argentina

SAUCES

Béarnaise | Peppercorn | Red Wine

All £5

ON THE SIDE

Maple Glazed Carrots

French Beans & Sugar Snaps with Confit Shallots

French Fries

Onion Rings

Creamy Mash Potato with Crispy Onions

Tenderstem Broccoli with Confit Garlic

Herb & Garlic Roast New Potatoes

Roquette & Parmesan Salad

Mixed Tossed Salad

All £5

From the

SEA

Daily Market Fish of the Day

Served with its Own Garnish
£26.5

Preserved Lemon & Butter Poached Half Lobster

Charred Sweetcorn, Leeks & Baby Carrots,
Rich Lobster Bisque
£32
Chablis Seireine - France

Moroccan Style Monkfish Tail

Babaganoush, Crispy Squid, Pak Choi,
Pomegranate & Coriander Dressing
£28
Journeys End Wild Child Rose - South Africa

From the

LAND

Roast Loin of Cumbrian Lamb

Sweetbread Mousse, Courgette Moussaka,
Heritage Carrots & Smoked Onion Jus
£32.5
14 Hands Cabernet Sauvignon - USA

Confit Belly of Orchard Farm Pork

Hand Dived Scallops, Garden Peas,
Artichoke Tempura & Red Pepper Coulis
£30
Satellite by Spy Valley Pinot Noir - New Zealand

Masala Marinated Corn-fed Chicken Breast

Poppadom Crust, Wing Lollipop, Aloo Chat,
Broad Bean & Pickled Ginger Jus
£27
Satellite by Spy Valley Pinot Noir - New Zealand

From the

GARDEN

Courgette, Spelt & Cumin Fritters

Yellow Courgette, Parsley & Cashew Nut Salad,
Chardonnay & Lemon Dressing
£20
Santa Rita Gran Hacienda Chardonnay - Chile

Heritage Potato & Confit Fennel Press

Aubergine Caviar, Carrot Bhaji, Black Garlic
Ketchup & Puffed Wild Rice
£19.5
Fico Grande Sangiovese di Romangna - Italy

DESSERTS

70% Valrhona Chocolate Marquise

Caramelised Milk Chocolate,
Ivory Chocolate & Yuzu Ice Cream
£8.5

Lime Cheesecake

Camomile Sable, Citrus Sugar & Lavender
£8

English Strawberry & Pistachio Entremet

Aerated Pistachio Sponge, Wholemeal
Shortbread & Dehydrated Strawberries
£8

Black Cherry & Vanilla Vacherin

Hazelnut Meringue, Basil & Cherry Gel
£8

White Peach & Raspberry Macaroon

Elderflower Crème Diplomat,
Raspberry Sorbet & Champagne
£8

Slate of British & Artisan Cheeses

Shaved Celery, Quince, Fruit Bread
& Grapes, House Chutney
£13.5
Quinta do Vallado Tawney 10 & 20 Year - Portugal