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*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 Watermelon, Samphire,  
Lemongrass & Coconut Foam

£15

### Cherry Vine Tomato & Wild Garlic Tart

Baby Watercress, Black Olive Dust & Pine Nut Cream

£10.5

### Ham Hock & Red Leicester Croquette

Baba Ghanoush, Pineapple Ketchup & Baby Roquette

£13.5

### Mosaic of Dill Cured Salmon

Cucumber Gazpacho, Bitter Lemon & Dill Emulsion

£16.5

### Charred Radicchio & Blood Orange Salad

Puffed Wild Rice, Edamame Hummus  
& Mimosa Dressing

£11.5

### Mangalorean Chicken Naan

Crispy Fried Chickpeas, Carrot Slaw  
& 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

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

## 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

### Seared Sea Trout Fillet

Fennel & Potato Terrine, Crab Rilette,  
English Asparagus & Sauce Choron

£28

## From the LAND

### Assiette of Cumbrian Lamb (Loin Noisette, Herb Crusted Chop, Bolognese of the Leg)

Goats Curd, Smoked Aubergine,  
Sprouting Broccoli & Black Garlic Jus

£32.5

### Treacle Glazed Gressingham Duck Breast

Organic Beetroot Fondant, Turnip Puree,  
Carbonated Grapes & Raspberry Jus

£30

### Truffled Corn fed Chicken Supreme

Blanquette of the Leg on Croute,  
Heritage Carrots & Asparagus, Sherry Jus

£27

## From the GARDEN

### Baby Violet Artichoke & Spinach Tart Tatin

Chicory & Red Onion Jam, Pecorino Cheese,  
Grapefruit Emulsion

£20

### Organic Beetroot & Wild Garlic Gnocchi

Whipped Feta, Panko Egg, Candied Chilli & Radish

£19.5

## DESSERTS

### 70% Valrhona Chocolate Fondant

Matcha, Whipped Jelly  
& Peppermint Ice Cream

£8.5

### Mille Feuille of Citrus Fruits

Lime Curd, Rhubarb & Wild Rice

£8

### Vanilla Bean Cheesecake

Pineapple, Ginger & Tropical Fruits

£8

### Coconut & Almond Sphere

Cucumber Mint Granita  
Compressed Kiwi Fruit

£8

### Baked Apple Rose

Caramel Sea Salt Parfait,  
Pistachio & Sour Cherries

£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](http://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.