



WELCOME TO THE RYDER GRILL AT THE BELFRY

OUR SIGNATURE RESTAURANT SYNONYMOUS WITH THE RYDER CUP

It was here at The Belfry in 1985, under the captaincy of Tony Jacklin and the inspiration of Seve Ballesteros, that Europe beat the USA for the first time in 28 years to lay the foundations for the global event we know today. Three further Ryder Cups have been held on our legendary Brabazon course with a tie and one win for each team, cementing The Belfry as the spiritual home of the Ryder Cup.

Our Executive Head Chef Robert Bates and his culinary brigade have created dishes from only the highest quality ingredients, many locally sourced, all freshly selected and lovingly prepared.

Bon Appétit.





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STARTERS

SCALLOPS <i>Black Pudding, Potato, Truffle</i>	£14.50
HERITAGE TOMATO <i>Goats Cheese, Olive, Fennel</i>	£10.95
SEA TROUT <i>Beetroot, Buttermilk, Dill</i>	£11.50
TUNA <i>Avocado, Sesame, Black Radish</i>	£13.95
GOOSE LIVER <i>Cherry, Biscotti, Amaretto</i>	£12.50
CHICKEN & HAM <i>Curry, Raisin, Almond</i>	£9.95
CHEFS SIGNATURE SOUP with Accompaniment Garnish	£6.95

All prices are inclusive of VAT at the current rate. 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.

MAINS

DUCK <i>Cherry, Pistachio, Radicchio</i>	£24.50
LAMB <i>Courgette, Tomato, Anchovy</i>	£26.00
PORK <i>Cabbage, Roscoff Onion, Pea</i>	£22.50
PLAICE <i>Brown Shrimps, Leek, Samphire</i>	£23.95
BRILL <i>Horseradish, Coco Beans, Mussels</i>	£26.95
STONE BASS <i>Cucumber, Crayfish, Gnocchi</i>	£21.50
CAULIFLOWER <i>Hazelnut, Black Garlic, Lemon</i>	£19.95

FROM THE CHARGRILL

RIBEYE (10OZ)	£29.95
FILLET (8OZ)	£32.95
SIRLOIN (12OZ)	£30.95
CHATEAUBRIAND FOR 2	£68.00
SURF AND TURF – FILLET STEAK AND TIGER PRAWNS	£39.95
MIXED GRILL <i>Pork Belly, Rump Steak, Lamb Cutlet, Cumberland Sausage, Shallot Chutney</i>	£30.00

All Grill Items are accompanied by French Fries, Portobello Mushroom, Roasted Plum Tomato & Shallot Chutney

SAUCES: Red Wine, Béarnaise, Peppercorn or Blue Cheese	£3.00
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SIDES

French Fries New Potatoes Dauphinoise Potatoes Sweet Potato Jacket with Chilli Butter Onion Rings Honey Roast Carrots Cauliflower Gratin Spinach with Nutmeg Rocket & Parmesan Salad Green Beans & confit Shallot	£4.50
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DESSERTS

IVORY CHOCOLATE TART <i>Passion Fruit, Mango, Bitter Chocolate</i>	£6.95
STRAWBERRY & ELDERFLOWER <i>Cucumber, Pimm's Salsa</i>	£6.95
RASPBERRY RIPPLE CHEESECAKE <i>Clotted Cream, Ginger, Lime</i>	£6.95
VALHRONA MOLTEN CAKE <i>Cherries, Black Forest Ice Cream</i>	£6.95
ICE CREAMS & SORBETS	£6.95
SELECTION OF FOUR CHEESES <i>Fruit Bread, Celery, Grapes, Fruit Chutney</i>	£12.95

LIQUID DESSERTS

ESPRESSO MARTINI <i>Tia Maria, Vodka, Espresso</i>	£13.40
FRENCH MARTINI <i>Chambord, Vodka, Cranberry, Pineapple</i>	£11.35
BAILEYS MOCHA <i>Marshmallows & Cream</i>	£9.95
LIQUEUR COFFEES <i>IRISH (Jameson's) FRENCH (Remy Martin) ITALIAN (Amaretto)</i> <i>CALYPSO (Tia Maria) GAELIC (Famous Grouse)</i>	£9.95

SUNDAY LUNCH | 12.30PM-4PM

ENJOY OUR LEGENDARY 3 COURSE SUNDAY LUNCH	£27.95
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