



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.



STARTERS

SCALLOPS Carrot, Coriander, Onion	£14.50
GOOSE LIVER Hazelnut, Raisin, Chocolate	£12.75
CORNISH CRAB Mango, Curry, Lime	£11.95
HENS EGG Leek, Watercress, Vacherin	£10.25
SEA TROUT Avocado, Wasabi, Keta Caviar	£10.75
HAM HOCK Yorkshire Rhubarb, Sauternes, Almond	£9.95
CHEF'S SIGNATURE SOUP	£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/restaurants-bars/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 Blood Orange, Fennel, Chicory	£24.00
PORK Black Pudding, Apple, Turnip	£21.95
SKREI COD Broccoli, Bone Marrow, Monk's Beard	£22.50
MONKFISH Cauliflower, Coconut, Galangal	£26.50
HALIBUT Smoked Eel, Cucumber, Seaweed	£26.95
CHARGRILL TUNA Pak Choi, Soy, Sea Vegetables	£23.95
TOMATO Black Olive, Parmesan, Broad beans	£19.95

FROM THE CHARGRILL

RIBEYE (10OZ)	£29.95
FILLET (8OZ)	£32.50
SIRLOIN (12OZ)	£30.50
CHATEAUBRIAND FOR 2	£65.00
SURF AND TURF – FILLET STEAK AND TIGER PRAWNS	£39.95
MIXED GRILL Pork Belly, Rump Steak, Lamb Cutlet, Cumberland Sausage, Shallot Chutney	£29.95
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

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 Spring Greens	£4.00
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DESSERTS

HOT CHOCOLATE FONDANT Blood Orange, Sesame Seed, Anise	£6.95
LEMON MASCARPONE CHEESECAKE Yorkshire Rhubarb, Gin, Ginger	£6.95
BANANA TOFFEE TART Lime, Chocolate, Pecans	£6.95
VANILLA POD PANNA COTTA Tropical Fruit, Lemongrass, Coconut	£6.95
ICE CREAMS & SORBETS	£6.95
SELECTION OF FOUR CHEESES Fruit Bread, Celery, Grapes, Fruit Chutney	£12.75

LIQUID DESSERTS

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

SUNDAY LUNCH | 12.30PM-4PM

ENJOY OUR LEGENDARY 3 COURSE SUNDAY LUNCH

£27.95

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