

DESSERTS

APPLE TART TATIN Stem Ginger Ice Cream, Vanilla, Granny Smith Syrup	£6.95
VALROHNA CHOCOLATE DELICE Pistachio, Cherries, Kirsch	£6.95
CHAI TEA PANNA COTTA Coconut Crumb, Mint Yoghurt, Mango	£6.95
KALAMANSI CURD ETON MESS Palm Sugar Meringue, Blackberries	£6.95
ICE CREAMS & SORBETS	£6.95
SELECTION OF FOUR CHESSES Fruit Bread, Celery, Grapes, Fruit Chutney	£12.95

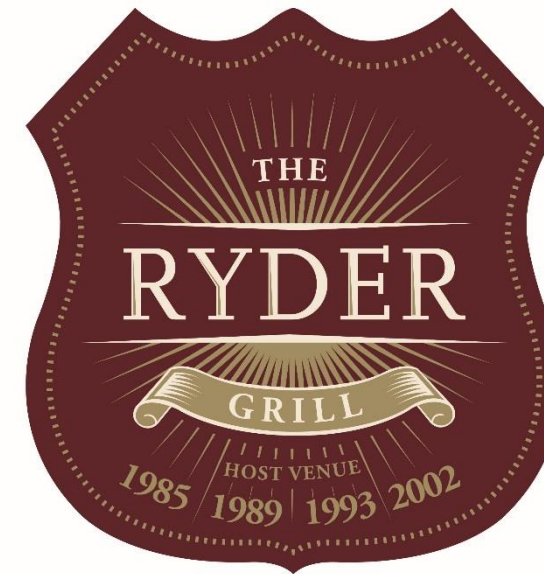
LIQUID DESSERTS

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 | 1PM-4.30PM

ENJOY OUR LEGENDARY 3 COURSE SUNDAY LUNCH £26.95

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.



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, freshly selected and lovingly prepared.

Bon Appétit.



STARTERS

SCALLOPS Satay, Peanut, Radish	£14.50
GOOSE LIVER Apple, Malt Loaf, Fig	£13.50
DUCK EGG Celeriac, Truffle, Iberico Ham	£10.50
CRAUPADINE BEETROOT Roquefort, Pear, Walnut	£9.95
CHICKEN MOSAIC Leek, Mushroom, Truffle	£11.50
MACKEREL Heritage Carrot, Sesame, Soy	£11.95
CHEFS SIGNATURE SOUP	£6.95

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MAINS

VENISON Beetroot, Cavelo Nero, Blackberries, Bitter Chocolate	£26.95
PORK Sage, Onion, Apple, Turnip Tops	£22.95
HAKE Sweetcorn, Girroles, Shellfish	£22.50
HALIBUT Jerusalem Artichoke, Truffle, Kale	£24.95
STONE BASS Langoustine, Grapefruit, Ginger	£24.95
CHARGRILL TUNA Soy, Sesame, Pak Choi, Herb Crushed New Potatoes	£23.95
PUMPKIN RISOTTO Feta, Pomegranate, Coriander, Harissa	£19.95

FROM THE CHARGRILL

Our Beef is Casterbridge & 28 Day Dry Aged

RIBEYE (10OZ)	£29.95
FILLET (8OZ)	£32.00
SIRLOIN (12OZ)	£30.95
CHATEAUBRIAND FOR 2	£64.00
SURF AND TURF – FILLET STEAK AND TIGER PRAWNS	£39.50
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 & Confit Shallot.	
SAUCES: Red Wine, Béarnaise, Peppercorn or Blue Cheese	£2.95

SIDES

French Fries New Potatoes Dauphinoise Potatoes Sweet Potato Jacket with Chilli Butter Onion Rings Honey Roast Carrots Cauliflower Gratin Fine Beans Spinach with Nutmeg Rocket Salad Baby Gem Ranch Salad	£4.00
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