



## WELCOME TO THE RYDER GRILL AT THE BELFRY

### OUR SIGNATURE RESTAURANT SYNONYMOUS WITH THE RYDER CUP

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It was here at The Belfry in 1985, under the captaincy of Tony Jacklin and the inspiration of Steve 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

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#### **COD CHEEKS**

*Celeriac Purée, Oxtail, Mushroom Broth*

**£13**

#### **CHICKEN AND HAM TERRINE**

*Quince, Pickled Walnut, Endive*

**£11**

#### **GIN SALMON**

*Gin Cured Salmon, Tonic Water Purée, Marinated Cucumber*

**£12**

#### **SALT BAKED CARROT**

*Spiced Ricotta, Caraway Cracker, Nasturtium*

**£10**

#### **GOOSE LIVER**

*Preserved Blackberries, Granny Smith Apple, Spiced Gingerbread*

**£14**

#### **PARMESAN CREAM**

*Crown Prince Pumpkin, Pumpkin Seed Pesto*

**£11**

#### **HOMEMADE SOUP OF THE DAY**

*Freshly Made Soup & Garnish*

**£7**

#### **BREAD & OLIVES**

*Mixed Bread, Olives, Butter & Balsamic*

**£4.50**

*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](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 and seasonality.*

## MAINS

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**BEEF CHEEK** £26

*Braised Cheek, Truffle Hash Brown, Confit Shallot, Pumpkin*

**MONKFISH OSSO-BUCCO** £26

*Caramelised Cauliflower, Spelt, Pine Nuts, Madeira Sauce*

**HAKE FILLET** £23

*Heritage Carrot, Pearl Barley, Sherry and Crème Fraiche Sauce*

**JERUSALEM ARTICHOKE TATIN** £19

*Cep Mushroom, Salsify, Black Garlic*

**PUMPKIN RISOTTO** £19

*Feta, Pomegranate, Pumpkin Seeds*

**VENISON** £26

*Braised Red Cabbage, Beetroot, Blackberries, Fondant Potato*

**CHATEAUBRIAND FOR TWO** (16oz) £70

*Pan Roasted Prime Beef Fillet, Grill Garnish & Seasonal Vegetables*

## FROM THE CHARGRILL

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**RIBEYE** (10oz) £30

**FILLET** (7oz) £33

**SIRLOIN STEAK CASTORBRIDGE** (8oz) £30

**SPIT ROASTED POUSSIN** £22

**SURF AND TURF** £40

*King Prawns & Fillet Steak (7oz)*

**MIXED GRILL** £30

*Pork Sausage, Chicken Fillet, Rump Steak (4oz) & Lamb Cutlet*

*All Grill Items are accompanied by a grill garnish & French fries*

**SAUCES:** Red Wine Jus, Béarnaise, Peppercorn or Blue Cheese £3

## SIDES

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*French Fries £4 | Buttered New Potatoes £4 | Dauphinoise Potatoes £4.50 | Sweet Potato Jacket with Chilli & Lime Butter £4.50 | Onion Rings £4 | Honey Glazed Carrots £4 | Roquette & Tomato Salad £4 | Fine Beans & Confit Shallots £4*

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## DESSERTS

### MILK CHOCOLATE DELICE

Spiced Orange, Pumpkin, Pecan Granola

£7.50

### DAMSON ETON MESS

Lemon, Blackberries, Sour Meringue

£7

### WARM BANANA BREAD

Sea Salt Butterscotch, Vanilla

£7

### APPLE CIDER CARROT CAKE

Mascarpone, Raisins, Walnut

£7

### HOT VALHRONA CHOCOLATE FONDANT

White Chocolate, Kirsch Cherries

£8.50

### TROPICAL SUNDAE

Vanilla, Pineapple, Mango, Burnt Meringue

£7

### CHEESE PLATE

Celery, Grape Chutney, Fruit Bread

£12

## LIQUID DESSERTS

### ESPRESSO MARTINI

Tia Maria, Vodka, Espresso

£13.50

### FRENCH MARTINI

Chambord, Vodka, Cranberry, Pineapple

£11.50

### BAILEYS MOCHA

Marshmallows & Cream

£10

### LIQUEUR COFFEES

IRISH (Jameson's) | FRENCH (Remy Martin) | ITALIAN (Amaretto)

CALYPSO (Tia Maria) | GAELIC (Famous Grouse)

£10

## SUNDAY LUNCH | 12.30PM-4PM

ENJOY OUR LEGENDARY 3 COURSE SUNDAY LUNCH

£27.95

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