



## 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 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**

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#### **SCALLOPS**

*Chorizo Jam, Fennel, Apple*

**£14**

#### **CHICKEN & HAM TERRINE**

*Tarragon mayonnaise, Picked Mushroom, Chicken Vinaigrette*

**£11**

#### **SEAWEED CURED SALMON**

*Cucumber, Wasabi, Radish*

**£12**

#### **DUCK LIVER PARFAIT**

*Yorkshire rhubarb, Granny smith apple, Toasted Fruit Bread*

**£12**

#### **CRISPY HENS EGG**

*Asparagus, Hollandaise, Iberico Ham*

**£13**

#### **SPRING SALAD**

*Berkswell cheese, Courgette Flower, Hazelnut*

**£10**

#### **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  
*Pea Puree, English Asparagus, Wild Garlic, Morel Sauce*

**STEAMED COD** £23  
*Mussels, Salt Cod Brandade, Sea Vegetables*

**SEABREAM** £22  
*Nettle Gnocchi, Lemon puree, Caviar Sauce*

**RISOTTO** £19  
*Peas, Broad Beans, Mint Pesto, Feta*

**POLENTA** £19  
*Wild Mushroom, Hens Egg, Truffle*

**LAMB** £26  
*Shoulder & Rump, Aubergine, Goats curd, Broad Beans*

**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 | Spinach & Nutmeg £4.50 |*

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## DESSERTS

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<b>DARK CHOCALATE &amp; CAMEL</b> <i>Passion Pineapple Sorbet, Raspberries</i>	<b>£8</b>
<b>APRICOT &amp; ALMOND PITHIVIER</b> <i>White Coffee Ice Cream, Cherries, Milk Chocolate</i>	<b>£7</b>
<b>WARM BANANA BREAD</b> <i>Sea Salt Butterscotch, Vanilla</i>	<b>£7</b>
<b>CLASSIC VANILLA CRÈME BRULEE</b> <i>Flavours of Strawberries</i>	<b>£7</b>
<b>RHUBARB SUNDAE</b> <i>Clotted Cream Ice, Persian Pomegranate, Cashew Crumble</i>	<b>£7</b>
<b>CHEESE PLATE</b> <i>Celery, Grape Chutney, Fruit Bread</i>	<b>£7</b>

## LIQUID DESSERTS

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<b>ESPRESSO MARTINI</b> <i>Tia Maria, Vodka, Espresso</i>	<b>£13.50</b>
<b>LEMON &amp; VANILLA MARTINI</b> <i>Vodka, Fresh Lemon, Vanilla</i>	<b>£11.50</b>
<b>CHOCOLATE ORANGE MARTINI</b> <i>Rum, Tia Maria, Crème de Cacao, Orange Liqueur, Milk</i>	<b>£12.50</b>
<b>LIQUEUR COFFEES</b> <i>Floater coffee, Spirit of choice, Chocolate Mint</i>	<b>£10.50</b>

IRISH (Jameson's) | FRENCH (Remy Martin) | ITALIAN (Amaretto)  
CALYPSO (Tia Maria) | GAELIC (Famous Grouse)

## SUNDAY LUNCH | 12.30PM-4PM

ENJOY OUR LEGENDARY 3 COURSE SUNDAY LUNCH

**£27.95**

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