

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	£14
Chorizo Jam, Fennel, Apple	
CHICKEN & HAM TERRINE Tarragon mayonnaise, Picked Mushroom, Chicken Vinaigrette	£11
SEAWEED CURED SALMON	£12
Cucumber, Wasabi, Radish	
DUCK LIVER PARFAIT	£12
Yorkshire rhubarb, Granny smith apple, Toasted Fruit Bread	
CRISPY HENS EGG	£13
Asparagus, Hollandaise, Iberico Ham	
SPRING SALAD	£10
Berkswell cheese, Courgette Flower, Hazelnut	
HOMEMADE SOUP OF THE DAY	£7
Freshly Made Soup & Garnish	
BREAD & OLIVES	£4.50
Mixed Bread, Olives, Butter & Balsamic	

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.

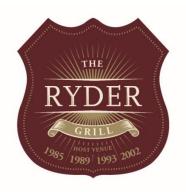
MAINS

BEEF CHEEK Pea Puree, English Asparagus, Wild Garlic, Morel Sauce	£26
STEAMED COD Mussels, Salt Cod Brandade, Sea Vegetables	£23
SEABREAM Nettle Gnocchi, Lemon puree, Caviar Sauce	£22
RISOTTO Peas, Broad Beans, Mint Pesto, Feta	£19
POLENTA Wild Mushroom, Hens Egg, Truffle	£19
LAMB Shoulder & Rump, Aubergine, Goats curd, Broad Beans	£26
CHATEAUBRIAND FOR TWO (16oz) Pan Roasted Prime Beef Fillet, Grill Garnish & Seasonal Vegetables	£70
FROM THE CHARGRILL	
FROM THE CHARGRILL RIBEYE (100z)	£30
	£30 £33
RIBEYE (10oz)	
RIBEYE (10oz) FILLET (7oz)	£33
RIBEYE (10oz) FILLET (7oz) SIRLOIN STEAK CASTORBRIDGE (8oz)	£33 £30
RIBEYE (10oz) FILLET (7oz) SIRLOIN STEAK CASTORBRIDGE (8oz) SPIT ROASTED POUSSIN SURF AND TURF King Prawns & Fillet Steak (7oz) MIXED GRILL Pork Sausage, Chicken Fillet, Rump Steak (4oz) & Lamb Cutlet	£33 £30 £22
RIBEYE (10oz) FILLET (7oz) SIRLOIN STEAK CASTORBRIDGE (8oz) SPIT ROASTED POUSSIN SURF AND TURF King Prawns & Fillet Steak (7oz) MIXED GRILL	£33 £30 £22 £40
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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

DARK CHOCALATE & CARAMEL Passion Pineapple Sorbet, Raspberries	£8
APRICOT & ALMOND PITHIVIER White Coffee Ice Cream, Cherries, Milk Chocolate	£7
WARM BANANA BREAD Sea Salt Butterscotch, Vanilla	£7
CLASSIC VANILLA CRÈME BRULEE Flavours of Strawberries	£7
RHUBARB SUNDAE Clotted Cream Ice, Persian Pomegranate, Cashew Crumble	£7
CHESE PLATE Celery, Grape Chutney, Fruit Bread	£7
LIQUID DESSERTS	
ESPRESSO MARTINI Tia Maria, Vodka, Espresso	£13.50
LEMON & VANILLA MARTINI Vodka, Fresh Lemon, Vanilla	£11.50
CHOCOLATE ORANGE MARTINI Rum, Tia Maria, Crème de Cacao, Orange Liqueur, Milk	£12.50
LIQUEUR COFFEES Floater coffee, Spirit of choice, Chocolate Mint	£10.50
IRISH (Jameson's) FRENCH (Remy Martin) ITALIAN (Amaretto)	

SUNDAY LUNCH | 12.30PM-4PM

CALYPSO (Tia Maria) | GAELIC (Famous Grouse)

ENJOY OUR LEGENDARY 3 COURSE SUNDAY LUNCH

£27.95