

## THREE COURSE MENU

£70

Beef Tartare  
Truffle and Radish

Heritage Tomato  
Lobster and Basil

Cornish Sea Bass  
Courgette and Menton Lemon



Halibut  
Cucumber, Mussel and Dill

Suffolk Lamb  
Roscoff Onion and Mint

Bresse Duck  
Heritage Beetroot and Lavender



Apricot Soufflé  
Almond and Vanilla

Toasted Coconut  
Raspberry and White Chocolate

British Artisan Cheese  
Supplement £16  
Additional Course £33

The Ritz Selection Tea and Coffee  
£9.50

## CHAMPAGNE OF THE MONTH

		150ml	750ml
Perrier-Jouët, Grand Brut	NV	£28	£140
Perrier-Jouët, Blason Rosé	NV	£32	£170
Perrier-Jouët, Blanc de Blancs	NV	£36	£190
Perrier-Jouët, Belle Epoque Brut	2012	£55	£340
Perrier-Jouët, Belle Epoque Rosé	2012		£500
Perrier-Jouët, Belle Epoque Blanc de Blancs	2006		£760

*Vegetarian, Vegan or Allergens Menus are available on request.*

*All prices are inclusive of VAT.*

*A discretionary service charge of 12.5% will be added to the bill.*

## EPICUREAN JOURNEY

*The Epicurean menu demonstrates the love and knowledge of gourmet food and fine wine, dedicated to the gourmand who takes pleasure in enjoying and exploring luxurious food. Escoffier, the king of chefs and chef of kings, who partnered with Cesar Ritz, had a mantra; "Good food and good cooking is the foundation of all happiness"*

### Five Course

£150

#### Classic Wine Selection

£85

#### Fine Wine Selection

£145

#### Prestige Wine Selection

£255

*Five glasses served*



### Seven Course

£170

#### Classic Wine Selection

£110

#### Fine Wine Selection

£195

#### Prestige Wine Selection

£295

*Six glasses served*

*To augment your dining experience, this menu including dietary amendments must be served to the entire table. Not all dietary requirements can be catered for and this menu is only available before 13:30 during lunch and 20:30 during dinner.*

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## FIRST COURSE

Beef Tartare  
Truffle and Sorrel  
£40

Native Lobster  
Tomato and Basil  
£47

Ballotine of Duck Liver  
Cherry and Pistachio  
£39

Langoustine  
À la Nage and Bronze Fennel  
£49

Veal Sweetbread  
Parmesan and Truffle  
£43

## MAIN COURSE

Sea Bass  
Mussel, Courgette and Menton Lemon  
£60

Cornish Turbot  
Cucumber and Oscietra Caviar  
£75

Cutlet of Suffolk Lamb  
Roscoff Onion and Mint  
£59

Bresse Duck  
Apricot, Almond and Lavender  
£62

Yorkshire Grouse  
Blackberry and Walnut  
£63

## ARTS DE LA TABLE

*The timeless dining tradition of table side service,  
paying homage to classic dishes and displaying  
the perfect harmony between the kitchen and service*

*Serves 2 guests*

*Please allow 40 minutes preparation time*

Hay Aged Bresse Duck  
Honey, Lavender and Smoked Beetroot  
£114

Beef Wellington  
Hen of the Wood and Perigord Truffle  
£128

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## DESSERT

Ritz Chocolate Soufflé  
Vanilla Chantilly  
£25

Salted Hazelnut  
Praline and Milk Ice Cream  
£25

Banana and Caramel Parfait  
Fudge and Dulcey  
£25

Mille Feuille  
Almond, Vanilla and Tonka  
£25

Roast Peach  
Savarin with Sauternes and Verbena  
£25

## ARTS DE LA TABLE

*What started as a mistake turned into a legendary dessert  
Created by Henri Carpentier in 1895 whilst preparing a dessert  
for the Prince of Wales, the future King Edward VII of England*

*Serves 2 guests  
Please allow 15 minutes preparation time*

Crêpe Suzette  
£56

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