The Epicurean Journey

Available before 13:45 at lunch and 20:45 at dinner

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 Experience

£199

Enhance your Epicurean Journey with five glasses of wine selected to pair with your Epicurean journey.

Classic Wine Selection	£117
Fine Wine Selection	£221
Prestige Wine Selection	£700

Seven Course Experience

£221

Enhance your Epicurean Journey with six glasses of wine selected to pair with your Epicurean journey.

Classic Wine Selection	£140
Fine Wine Selection	£254
Prestige Wine Selection	£750

The Ritz London supports local farmers and food suppliers to celebrate the bounty of farm and sea produce from all over the United Kingdom and beyond. We like, where possible, to use sustainable, zero-mile, quality ingredients throughout our menus.

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All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.
Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus.

First Courses

Dorset Crab
Crème Fraiche and Imperial Caviar
£50

Langoustine
À la Nage and Bronze Fennel
£55

Ballotine of Duck Liver
Cherry and Pistachio
£42

Roast Quail
Hazelnut and Verjus
£45

Pea Velouté
Smoked Bacon and Pecorino
£40

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Main Courses

Wild Sea Bass
Saffron and Menton Lemon
£64

Cornish Turbot
"Ton Sur Ton"
£85

Suffolk Lamb
Roscoff Onion and Mint
£65

Brittany Pigeon
Apricot and Smoked Almond
£65

Fillet of Veal
English Pea and Lovage
£68

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

Dover Sole
Sentiments of the Sea
£170

Beef Wellington
Hen of the Wood and Périgord Truffle
£150

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DESSERT

Ritz Chocolate Soufflé
Vanilla Chantilly
£27

The Ritz Signature Chocolate
Hazelnut and Fudge
£27

Vanilla and Almond Praline
Dulcey and Banana Ice Cream
£27

Rum Soaked Baba
Exotic Fruits and Vanilla
£27

English Strawberry
Lemon Verbena and Lime
£27

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.

Crêpe Suzette
Serves 2 guests
£65

In the early 20th century, sweet and savoury dishes begun to be served separately instead of as a joint culinary experience.

Cheese, therefore, became the perfect course to neutralise your palate prior to ending your meal with something sweet.

Selection of Artisan Cheese
Served from our Trolley
£33

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The Ritz Restaurant

Our Summer menu has been carefully curated to define a style, a certain feeling, sensation, and taste. Throughout our menu you will find dishes that epitomize true gastronomy and purity.

"We taste first with our eyes! Experimentation will steer you from the path of 'failure' to the one marked success"
Chef John Williams MBE

Champagne of The Month

	150ml	*750ml*
Taittinger, Brut Réserve NV	£28	£130
Taittinger, Prestige Rosé NV	£32	£150
Taittinger, Vintage Brut 2016	£38	£175
Taittinger, Comtes de Champagne 2013	£78	£365
Taittinger, Comtes de Champagne Rosé 2011		£640

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