

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

£193

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

Classic Wine Selection	£110
Fine Wine Selection	£205
Prestige Wine Selection	£340

SEVEN COURSE EXPERIENCE

£215

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

Classic Wine Selection	£131
Fine Wine Selection	£246
Prestige Wine Selection	£410

To augment your dining experience, this menu including dietary amendments must be enjoyed by the entire table. Kindly note that not all dietary requests can be catered for.

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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
Damson and Pistachio
£42

Roast Quail
Hazelnut and Verjus
£45

Potato Vichyssoise
Smoked Bacon and Wild Garlic
£40

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MAIN COURSES

Wild Sea Bass
Saffron and Menton Lemon
£64

Cornish Turbot
"Ton Sur Ton"
£85

Suffolk Lamb
Roscoff and Mint
£65

Roe Deer
Smoked Beetroot and Juniper
£65

Fillet of Veal
Truffle and Madeira
£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

Poached Yorkshire Rhubarb
Vanilla Custard Tart
£27

Wild Strawberry Tart
Meringue and Mascarpone
£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
£62

In the early 20th century, sweet and savoury dishes began 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 Spring 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
Pol Roger, Brut Réserve NV	£28	£130
Pol Roger, “Pure” Extra Brut NV	£34	£160
Pol Roger, Rosé Vintage 2018	£40	£190
Pol Roger, “Sir Winston Churchill” 2015	£98	£480

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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