The Ritz Restaurant

Our autumn 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*
Laurent-Perrier, Héritage NV	£34	£160
Laurent-Perrier, Cuvée Rosé NV	£38	£175
Laurent-Perrier, Vintage 2018	£42	£195
Laurent-Perrier, Grand Siècle Iteration No.26 MV	£78	£365
Laurent-Perrier, Alexandra Rosé 2012		£695

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.
A £58 per person entertainment charge will apply when dining from the A La Carte Menu.
Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus.

The Epicurean Journey

Available before 20:45

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

£273

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

Classic Wine Selection	£125
Fine Wine Selection	£235
Prestige Wine Selection	£725

Seven Course Experience

£293

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

Classic Wine Selection	£150
Fine Wine Selection	£280
Prestige Wine Selection	£870

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.

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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First Courses

Dorset Crab
Crème Fraiche and Platinum Caviar
£50

Langoustine
À la Nage and Bronze Fennel
£60

Ballotine of Duck Liver
Damson and Pistachio
£42

Roast Quail
Celeriac and Verjus
£45

Delica Pumpkin
Vadouvan and Cavolo Nero
£40

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Main Courses

Wild Sea Bass
Mussels and Salsify
£64

Cornish Turbot
Brown Butter and Coco Bean
£85

Dorset Lamb
Roscoff Onion and Mint
£65

Yorkshire Grouse
Walnut and Fig
£68

Fillet of Veal
Chestnut and Perigord Truffle
£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
Madeira and Périgord Truffle
£150

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Desserts

Ritz Chocolate Soufflé
Vanilla Chantilly
£27

Signature Chocolate
Buckwheat and Coffee
£27

Mille-Feuille
Malt Whisky, Vanilla and Caramel
£27

Coconut Mousseline
Compressed Pineapple and White Rum
£27

Mont Blanc
Chestnut, Rum and Pear
£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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