

## TEA AND COFFEE

Ritz Blend Filter Coffee	£9.50
Single Espresso	£8.50
Double Espresso	£9.50
Flat White	£9.50
Cappuccino	£9.50
Café Latte	£9.50
Ritz Royal English Breakfast	£9.50
Earl Grey	£9.50
Organic Darjeeling	£9.50
Fresh Mint	£9.50
Organic Dragon Well	£9.50
Ceylon Orange Pekoe	£9.50
Chamomile	£9.50

## CHILLED JUICE

Orange Juice	£9
Grapefruit Juice	£9
Apple Juice	£9
Pineapple Juice	£9
Cranberry Juice	£9
Carrot Juice	£9
Tomato Juice	£9

## SIGNATURE JUICE

Green Juice	£15
Celery, Pineapple and Cucumber	
Energiser Juice	£15
Orange, Carrot and Ginger	

## CHAMPAGNE

	150ml	750ml
Barons de Rothschild, 'Réserve Ritz' Brut NV	£25	£115
Barons de Rothschild, 'Réserve Ritz' Rosé NV	£27	£125

*The Ritz London are supporters of Fair Trade and Rainforest  
Alliance Teas and Coffees.*

## A LA CARTE

Traditional English Breakfast	£37
Eggs, Back Bacon, Cumberland Sausage	
Grilled Mushrooms and Vine Tomatoes	
Vegetarian English Breakfast (v)	£37
Eggs, Vegetarian Sausage, Grilled Mushrooms	
Vine Tomatoes and Hash Brown	
Three Egg Omelette	£28
Ham and Cheese or Mixed Vegetables	
Eggs Benedict	£29
Bacon or Ham, Asparagus and Hollandaise	
Eggs Royale	£30
Smoked Salmon, Asparagus and Hollandaise	
Smoked Haddock Kedgeree	£34
Curried Rice, Boiled Egg, Coriander	
Gently Smoked Poached Haddock, Poached Egg	£32
Grilled Kippers, Poached Egg	£28
York Ham and a Selection of Artisan Cheese	£26

## LIGHT AND HEALTHY

Natural, Passion Fruit, Lemon or Strawberry-Rhubarb Yoghurt (v)	£8
Exotic and Seasonal Fruit Plate (ve)	£22
Mixed Seasonal Berries (ve)	£14
Macedoine of Seasonal Fruit (ve)	£14
Crushed Avocado, Sourdough Toast (ve)	£25
<i>Add Two Eggs £12</i>	
Scottish Smoked Salmon	£29
Cottage Cheese and Chives or Scrambled or Poached Egg	
Sliced Avocado	£12

## SWEET

French Toast (v)	£22
Maple Syrup or Nutella	
American Pancakes (v)	£25
Maple Syrup and Seasonal Berries	

*All prices are inclusive of VAT and a discretionary  
service charge of 12.5% will be added to the bill.  
A minimum spend of £46 per person applies.*

## TRUFFLE AND CAVIAR

### *Three Egg Omelette or Scrambled Eggs with*

Périgord Truffle (v)		£92
	30g	50g
Royal Belgian Platinum Caviar	£145	£236
Intense ripeness, an undertone of almond oil and rich tannins		
Royal Belgian Oscietra Caviar	£175	£290
Earthy flavour with a taste of crustaceans, saline after taste		
Royal Belgian Beluga Caviar	£402	£750
Notes of walnuts and cream, hints of the sea		

## GRAINS

Oatmeal Porridge (v)	£10
Honey Toasted Granola (v)	£14
Greek Yoghurt, Seasonal Berries and Seeds	
Grated Green Apple Bircher Muesli (v)	£14
Forest Fruit, Raisin, Nuts and Crème Fraiche	
Selection of Cereal (v)	£9
Special K, Cornflakes, Bran Flakes, All Bran, Rice Krispies	
Coco Pops, Shreddies, Weetabix, Frosties, Muesli, Granola	

## BAKERY

Toasted White or Wholemeal Bread (v)	£8
Selection of Preserves	
Toasted Sourdough Bread (v)	£10
Selection of Preserves	
Breakfast Rolls (v)	£8
Selection of Preserves	
Ritz Pastry Selection (v)	£18
Pain Au Chocolat (v)	£6
Butter Croissant (v)	£6
Brioche, Orange and Lemon Confit (v)	£6

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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.



At the helm of this cornerstone of London luxury  
Executive Chef John Williams MBE  
Premier Sous Chef Deepak Mallya  
Premier Sous Chef Ian Musgrave  
Head Pastry Chef Lewis Wilson  
Restaurant Manager Enzo Buonocore

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