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

Ginger, apple and lemon juice	£9
Turmeric and Ginger Shot	£9
Green Juice Celery, Pineapple and Cucumber	£15
Energiser Juice Orange, Carrot and Ginger	£15

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
Ham, Asparagus and Hollandaise

Eggs Royale £30
Smoked Salmon, Asparagus and Hollandaise

Smoked Haddock Kedgeree £34

Grilled Kippers, Salted Butter £28

LIGHT AND HEALTHY

Natural or Fruit Yoghurt *(v)* £8

Fruit Platter of Mango, Melon, Pineapple and Berries *(ve)* £22

Mixed Seasonal Berries *(ve)* £14

Crushed Avocado *(v)* £25
Sourdough Toast, Feta, Mixed Seeds and Chilli

Scottish Smoked Salmon £29
Cottage Cheese and Chives or Scrambled or Poached Egg

Goat's Cheese, Ritz Honey and Walnuts *(v)* £14

SWEET

French Toast *(v)* £22
Compote and Butterscotch Sauce

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 £55 per person applies.

TRUFFLE AND CAVIAR

Three Egg Omelette or Scrambled Eggs with

Périgord Truffle *(v)* £92

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

GRAINS

Oatmeal Porridge *(v)* £10

Honey Toasted Granola *(v)* £14
Greek Yoghurt, Seasonal Berries and Seeds

Chia Pudding *(v)* £15
Dates, Prunes, Almonds, Seeds, Vanilla Créme Cru

Selection of Cereal *(v)* £9
Special K, Cornflakes, Bran Flakes, All Bran, Rice Krispies
Coco Pops, 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

Strawberry and Vanilla Viennoiserie *(v)* £6

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill. A minimum spend of £55 per person applies.

Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus. Kindly note that, due to our operations, we cannot guarantee a dish will be entirely free from a specific allergen.

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
Head Chef Deepak Mallya
Premier Sous Chef Ian Musgrave
Head Pastry Chef Lewis Wilson
Restaurant Manager Enzo Buonocore

Newspapers

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