



THE RIVOLI BAR  
&  
SECRET GARDEN

# COCKTAILS

## SIGNATURE COCKTAILS

### FOREST 75

£26

Grey Goose Vodka, Crème de Mûre, Blackberry Syrup, Lychee Liqueur, Lemon Juice, Barons de Rothschild, 'Réserve Ritz'

*Available alcohol-free:*

£22

Herb All Non-Alcoholic Spirit, Lychee and Blackberry syrup, Lemon Juice, Codorníu Non-Alcoholic Cava

### QUINCE DAISY

£25

Roku Gin, Haku Vodka, Quince Syrup, St-Germain Elderflower Liqueur, Pear Eaux-de-Vie, Aperitif Blend

### MEDITERRANEAN SPRITZ

£26

Gin Mare, Isolabella Limoncello, Bitter Cedrino, Tio Pepe Fino Sherry, Noilly Prat Vermouth, Sage Soda, Barons de Rothschild, 'Réserve Ritz'

### GARDEN OF EDEN

£25

Boatyard Vodka, Nasturtium Distillate, Melon Cordial, Ramos Pinto Port, Evangelista Melon Liqueur, Soda Water

*Available alcohol-free:*

£22

Seedlip Garden, Melon Cordial, Nasturtium Hydrosol, Soda Water

### COCOA RESERVE

£25

Michter's Straight Bourbon, 70% Dark Chocolate Distillate, Tonka Tincture, Florio Marsala Wine, Banana Syrup

### FICUS SAZERAC

£25

Fig-Infused Courvoisier VSOP, Muscovado Syrup, Oloroso Sherry, Absinthe, Walnut Bitters

SLOE SOUR

£25

Woodford Reserve Bourbon, Nutmeg Distillate, Sipsmith Sloe Gin, Disaronno Amaretto, Egg White, Lemon Juice

PARADISE PLUM

£25

Mount Gay Black Barrel Rum, Plum Cordial, Amaro Santoni Lime Juice, Peychaud's Bitters

*Available alcohol-free:*

£22

Everleaf Forest, Plum Cordial, Wilfred's Non-Alcoholic Aperitif Seasn Light Bitters

MANGO HIGHBALL

£25

Hibiki Harmony, Mango Water, Chinola Mango Liqueur, Eucalyptus Distillate, Lemon Verbena and Black Tea Blend, CO<sub>2</sub>

LONG THYME

£25

Patrón Silver and Reposado Infused with Thyme, Honey Syrup Ancho Reyes, Beesou Aperitif, D.O.M. Bénédicte, Grapefruit Bitters, Saline Solution, Soda Water

RUBUS AMERICANO

£25

Montelobos Mezcal, Espolòn Tequila, Fermented Raspberry Liqueur, Raspberry Water, Makrut Lime Leaf Distillate, CO<sub>2</sub>

*Available alcohol-free:*

£22

Almave Non-Alcoholic Tequila, Raspberry Water, Makrut Lime Leaves, Botivo Aperitif, Lapsang Tea, CO<sub>2</sub>

OLEA MARTINI

£25

Hendrick's Gin Washed with EVOO, Noilly Prat Vermouth, Manzanilla Sherry, Rosemary and Oregano Tincture

## MARIGOLD COLADA

£25

Havana Club 3 Rum, Marigold Syrup, Cachaça, Clarified Pineapple, Amontillado Sherry, Greek Yoghurt

## VELVETEEN FIZZ

£25

Monkey 47 Gin, Chamomile Syrup, Italicus Bergamot Liqueur, Lemon Juice, EVOO Emulsion, Egg White, Black Pepper Tincture, Soda Water

## THE CLASSICS

### RITZ 120

£26

Gold-Infused Belvedere Organic Vodka  
Grand Marnier, The Newt English Ice Cyder  
Manzana Verde, Champagne Barons de Rothschild, 'Réserve Ritz' Brut

### IRON LADY

£26

Bombay Sapphire Gin, Homemade Quinine Bark Cordial  
Lime Essential Oils and Champagne

### RUE DE RIVOLI

£30

The Dalmore 15-Year-Old Whisky, Amaro Santoni, Ratafia Cherry Wine  
Orange Bitter, Smoke

### CHURCHILL'S COURAGE

£25

Butter Washed Woodford Reserve Bourbon  
Ramos Pinto White Port, Maple Syrup, Vanilla Bitters

### RIVOLI 75

£26

Bombay Sapphire Gin, Yuzu, Simple Syrup, Mandarin and  
Orange Bitters, Champagne

W I N E S

**SPARKLING WINE***150ml**750ml*

Barons de Rothschild 'Réserve Ritz', Brut Champagne, France	NV	£25	£115
Barons de Rothschild 'Réserve Ritz', Brut Rosé Champagne, France	NV	£27	£125
Barons de Rothschild 'Réserve Ritz', Brut Blanc de Blancs Champagne, France	NV	£29	£135
Gramona 'Imperial', Corpinnat, Brut Catalonia, Spain	2019	£23	£105
Gramona 'Lustros', Corpinnat, Brut Nature Catalonia, Spain	2015	£29	£135
Perrier-Jouët 'Grand Brut', Brut Champagne, France	NV	£32	£150
Perrier-Jouët 'Blason Rosé', Brut Rosé Champagne, France	NV	£38	£175
Perrier-Jouët Brut Blanc de Blancs Champagne, France	NV	£44	£205
Perrier-Jouët 'Belle Epoque', Brut Champagne, France	2016	£78	£365
Perrier-Jouët 'Belle Epoque', Brut Rosé Champagne, France	2014		£560
Perrier-Jouët 'Belle Epoque', Brut Blanc de Blancs Champagne, France	2017		£820

**WHITE WINE***175ml 750ml*

Assyrtiko, Kintonis Winery Peloponnese, Greece	2024	£17	£65
Falanghina 'Campi Flegrei', La Sibilla Campania, Italy	2021	£19	£70
Picpoul de Pinet, Domaine Gaujal Languedoc-Roussillon, France	2025	£20	£75
Sauvignon Blanc 'Fransola', Familia Torres Catalonia, Spain	2023	£23	£85
Carricante 'Sul Vulcano', Etna Bianco, Donnafugata Sicily, Italy	2022	£25	£95
Saint-Joseph Blanc, E. Guigal Rhône Valley, France	2022		£95
Xarel-lo 'Vinya del Coll', Vincent Pastorello y Pepe Raventós Catalonia, Spain	2022		£135
Vermentino di Gallura 'Vign'Angena', Capichera Sardinia, Italy	2024		£150
Condrieu, 'La Petite Côte', Yves Cuilleron Rhône Valley, France	2024		£195
Trebbiano d'Abruzzo, Emidio Pepe Abruzzo, Italy	2019		£250

**ROSÉ WINE**

Château Léoube Côtes de Provence, France	2025	£20	£75
Domaine de Tourelles Rosé Bekaa Valley, Lebanon	2024	£21	£80
Calafuria Rosato, Antinori Tenuta Tormaresca Puglia, Italy	2024	£24	£95
Château Galoupet Cru Classé £130 Côtes de Provence, France	2023	£35	

Should a vintage be no longer available we will offer a suitable alternative

**RED WINE***175ml**750ml*

Frappato, Feudo di Santa Tresa Sicily, Italy	2023	£19	£70
'Agiorgitiko by Gaia', Gaia Peloponnese, Greece	2024	£20	£75
Primitivo 'Arpago', I Pastini Campania, Italy	2022	£21	£80
Château Musar Red Bekaa Valley, Lebanon	2019	£25	£95
Châteauneuf-du-Pape, Le Vieux Donjon Rhône Valley, France	2021	£29	
Carignano del Sulcis Riserva 'Is Solinas', Cantine Argiolas Sardinia, Italy	2021		£95
Crozes-Hermitage Rouge, Alain Graillot Rhône Valley, France	2022		£135
Etna Rosso 'Vinupetra', I Vigneri di Salvo Foti & Figli Sicily, Italy	2023		£150
'Mas la Plana', Familia Torres Catalonia, Spain	2019		£170
Brunello di Montalcino 'Campo del Drago', Castiglion del Bosco Tuscany, Italy	2020	£260	

Should a vintage be no longer available we will offer a suitable alternative.

<b>SWEET WINES</b>		<i>125ml</i>	<i>500ml</i>
Recioto di Soave 'Le Colombare', Pieropan Veneto, Italy	2020	£22	£120
Tintilla de Rota 'De Finca Moncloa', González Byass Andalucia, Spain	2015	£35	£130
Passito di Pantelleria 'Ben Ryé', Donnafugata <i>375ml</i> Sicily, Italy	2022	£45	£145

<b>FORTIFIED WINES</b>		<i>70ml</i>	<i>500ml</i>
Fino Sherry 'Tio Pepe', González Byass Andalucia, Spain	NV	£16	£60
Muscat Beaumes-de-Venise, Domaine de Durban Rhône Valley, France	2023	£19	£70
Banyuls 'Réserve', Domaine la Tour Vieille Roussillon, France	NV	£23	£85
Marsala 'Vigna La Miccia', De Bartoli Sicily, Italy	2019	£24	£90

### **BEER & CIDER**

Braybrooke Helles Lager			£11
Malt Coast IPA			£11
The Kernel Export India Porter			£11
Nirvana IPA Beer (Alcohol Free) 0.5% ABV			£10
Days Helles Lager Beer (Alcohol Free) 0.0% ABV			£10
Aspall Cider			£11

SPIRITS

## **GIN**

Bombay Sapphire	£17
Tanqueray	£17
Monkey 47	£21
Gin Mare	£18
Plymouth	£18
Seatrus Gin Acqua di Mare	£17
Sipsmith	£20
Hendrick's	£18
Silent Pool Gin	£18
No3	£18
Sipsmith Sloe Gin	£17
Tanqueray No. Ten	£19
Boatyard Old Tom	£19
Roku	£19
Bareksten Botanical Gin	£22
Botanist Islay Dry Gin	£19

## **VODKA**

Ketel One	£16
Altamura Vodka	£17
Boatyard Vodka	£16
Grey Goose	£16
Konik's Tail	£16
Stoli Elit	£19
Chopin	£22
Tito's Handmade	£16
Haku	£16
Belvedere	£16

## **TEQUILA**

Don Julio	£22
Patrón Silver	£23
The Lost Explorer Blanco	£21
Don Julio Reposado	£21
Clase Azul Reposado	£55
Tapatio Excelencia Reposado	£52
Don Julio Añejo	£30
Don Julio 1942	£55

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Ritz Hotel are served in 50ml. 25ml measurements are available on request.

## **RUM**

Havana Club 3-Year-Old	£16
Bacardi Carta Blanca	£16
Appleton 8-Year-Old	£17
Bacardi 8-Year-Old	£17
Diplomatico Reserva Exclusiva	£19
Mount Gay Black Barrel	£22
Zacapa Solera 23-Year-Old	£24
Havana Club Seleccion de Maestros	£24
St Nichols Abbey 5-Year-Old	£24
Flor de Caña 25-Year-Old	£40
Zacapa XO	£42
Diplomatico Ambassador	£70
1980 Bacardi	£90
Santa Teresa	£16
Dictator 12-Year-Old	£19

## **MEZCAL**

Creyente	£22
Montelobos Joven	£25

## **CACHAÇA**

Leblon Reserva Especial	£22
Germana Heritage	£25

## **PISCO**

Macchu Pisco	£19
--------------	-----

## COGNAC

### *VSOP*

Hennessy VSOP		£17
Courvoisier VSOP		£19
Rémy Martin VSOP		£21
Martell VSOP		£17

### *XO*

Martell XO		£30
Courvoisier XO		£33
Rémy Martin XO		£34
Martell Cordon Bleu XO		£34
Louis Royer XO		£38
Hennessy XO		£40

### *Hors D'Age*

Hennessy Paradis		£115
Louis Royer Single Cask Cognac	38-Year-Old	£250
Hennessy Paradis Imperial		£330
Louis XIII de Rémy Martin		£350
Richard Hennessy		£400
Martell L'Or de Jean Martell		£550

### *Vintage*

Grand Marnier Quintessence Cuvée		£250
----------------------------------	--	------

## ARMAGNAC

Clos Martin VSOP		£21
------------------	--	-----

## CALVADOS

Père Magloire	12-Year-Old	£21
Père Magloire XO		£29
Boulard Extra		£64
Boulard Grand Solage		£19

## THE MACALLAN COLLECTION

The Macallan Double Cask Matured	12-Year-Old	£39
The Macallan Sherry Cask	12-Year-Old	£42
The Macallan Sherry Cask	18-Year-Old	£80
The Macallan Exceptional Cask	2005	£265
The Macallan Exceptional Cask	2002	£300
The Macallan	25-Year-Old	£450
The Macallan Fine Oak	30-Year-Old	£550
The Macallan Sherry Oak	30-Year-Old	£650

## THE DALMORE COLLECTION

The Dalmore King Alexander III		£70
The Dalmore	15-Year-Old	£26
The Dalmore	25-Year-Old	£250

## THE DALMORE FLIGHT

The Dalmore Cask Curation Series, The Port Edition		£1,950
--	--	--------

The Dalmore 27-Year-Old 1997 Cask Finish

The Dalmore 30-Year-Old 1994 Cask Finish

The Dalmore 43-Year-Old 1952 Cask Finish

A trio of Single Cask Single Malts celebrating The Dalmore's long-standing partnership with the finest winemakers of Portugal, Grahams Port.

All bottles within this collection are matured in American white oak ex-Bourbon casks and then finished in Single Harvest Tawny Port casks from Graham's Port

The 2024 release is the second chapter in the series that celebrates The Dalmore's whisky making artistry and the role played by exquisite casks sourced from the world's finest winemakers, in the creation of the iconic Single Malt Scotch Whisky.

## **BLENDED WHISKY**

Johnnie Walker Black Label	12-Year-Old	£18
Chivas Regal	12-Year-Old	£18
Chivas Regal	18-Year-Old	£31
Chivas Regal	25-Year-Old	£60
Johnnie Walker Blue Label		£50
Wolfie's		£22

## **SINGLE MALT WHISKY**

### *Lowlands*

Auchentoshan Three Wood		£19
Bladnoch	19-Year-Old	£40

### *Islands*

Highland Park	18-Year-Old	£32
Crabbies	22-Year-Old	£48

### *Islay*

Laphroaig Quarter Cask		£19
Lagavulin	16-Year-Old	£23
Ardbeg Uigeadail		£31
Laphroaig	25-Year-Old	£75
Bruichdillach Organic Barley	2012	£38

### *Highlands*

Aberfeldy	12-Year-Old	£18
Oban	14-Year-Old	£19
Glenmorangie	18-Year-Old	£42
Glenmorangie Signet		£60
The Dalmore King Alexander III		£70

### *Speyside*

The Glenlivet	15-Year-Old	£19
Balvenie Caribbean Cask	14-Year-Old	£32
Crabbies	1992	£80
Bruichladdich Organic Barley	2012	£38
Singleton of Duffton		£20
Aberlour A'Bunadh	12-Year-Old	£20

### *Speyside*

Balvenie Port Wood	21-Year-Old	£70
--------------------	-------------	-----

## **JAPANESE**

Suntory Yamazaki	12-Year-Old	£50
Suntory Yamazaki	18-Year-Old	£160
Suntory Hakushu	12-Year-Old	£46
Suntory Hakushu	18-Year-Old	£140
Suntory Hibiki	21-Year-Old	£200
Suntory Hakushu	25-Year-Old	£650
Suntory Hibiki	30-Year-Old	£800

## **IRISH WHISKY**

Jameson Select Reserve		£18
Redbreast	12-Year-Old	£22
Midleton Very Rare		£40

## **WELSH WHISKY**

Penderyn Madeira Finish		£19
Penderyn Portwood Finish		£21

## **ENGLISH WHISKY**

The Lakes The One Fine Blended		£19
Cotswolds Signature Single Malt		£19

## **BOURBON**

Woodford Reserve		£19
Wild Turkey 101		£19
Makers Mark 46		£21
Booker's		£23
Never Say Die, Kentucky Straight		£25
Blanton's Gold		£40
Pappy Van Winkle's Family Reserve	13-Year-Old	£170
Pappy Van Winkle's Family Reserve	15-Year-Old	£250
Pappy Van Winkle's Family Reserve	20-Year-Old	£350
Pappy Van Winkle's Family Reserve	23-Year-Old	£500

## **RYE**

Sazerac		£19
Jack Daniel's Single Barrel		£22
Never Say Die		£25
Michter's Straight		£30

## **TENNESSEE**

Jack Daniel's Single Barrel		£21
Gentleman Jack		£19

## LIGHTLY SPIRITED

Herb All 0% ABV	£12
Everleaf Mountain 0.4% ABV	£12
Everleaf Forest 0% ABV	£12
Wilfred's Aperitif 0% ABV	£12
Botivo Non-Alcoholic Aperitif 0.1% ABV	£12
Amarico Rosso 0% ABV	£12
Almave 0% ABV	£13

## REFRESHERS 200ml

Coca-Cola, Diet Coca-Cola	£8
Three Scent Cherry Soda	£8
Fever Tree	£8
Tonic Water	£8
Light Tonic Water	£8
Mediterranean Tonic	£8
Soda Water, Lemonade	£8
Ginger Ale, Ginger Beer	£8
Luscombe, Organic Elderflower Bubbly <small>270ml</small>	£10

## JUICES 250ml

Orange, Grapefruit, Apple, Pineapple	£11
Cranberry, Peach, Pomegranate	

## MINERALS

Hildon Still, Hildon Sparkling <small>330ml</small>	£8
Perrier	£8
San Pellegrino	£6

# À LA CARTE

Served between 11:30 and 22:00

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

**CAVIAR**

PLATINUM STURGEON

30g £145

50g £236

OSCIETRA

30g £175

50g £290

BELUGA

30g £402

50g £750

**CAVIAR EPICUREAN JOURNEY**

£950

Embark on an extraordinary odyssey guided by

Executive Chef John Williams MBE.

Each variety shall be showcased with liturgical attention to detail, revealing the nuances  
and subtleties of their character.

Steak Tartare, Imperial Caviar

Oyster, Champagne and Platinum Caviar

30g Royal Belgian Beluga

30g Royal Belgian Golden Oscietra

30g Royal Belgian Oscietra

30g Royal Belgian Platinum

Opalyse Crème Fraîche, Royal Belgian Oscietra

## SNACKS, HORS D'OEUVRES & CHARCUTERIE

Smoked Sardines, Anchovies, Sourdough and Olive Dip  
£24

Charcuterie Board, Parmesan and Olives  
£38

Mezze Platter of Taramasalata, Spiced Hummus, Baba Ghanoush,  
Crudit  and Flat Breads  
£36

Sea Salt and Rosemary Focaccia, Tapenade and Confit Garlic Pur e (v)  
£9

Carlingford Louet-Feisser Oysters (6)  
£30

## SMALL PLATES

Arancini  
£18

Ceviche of Sea Bass, Citrus and Avocado  
£26

Tostada of Beef Cheek, Guacamole and Coriander  
£32

Lobster and Prawn Tacos with Chilli, Avocado and Lime (4)  
£40

Spiced Prawn Agnolotti, Ginger and Crisp Fennel  
£32

Lobster Rolls, Spiced Pimentos and Lime (6)  
£44

Beef Tartare, Game Chips  
£35

## SANDWICHES

*served with French Fries or Salad*

Dorset Crab Brioche Roll

£34

Plant Based Burger, Chickpea (v)

£30

Burger, Pickled Chillies, Sauce Choron

£39

Savoury Brioche, Wagyu Beef and Oscietra Caviar

£90

## SALADS

Grain Salad, Minted Citrus Yoghurt (v)

£22

Caesar Salad, Crusted Squid, Celery, Amalfi Lemon

£33

Tomato, Burrata di Puglia, Olive Oil and Basil (v)

£30

## SEAFOOD

King Prawn and Squid Paella  
*perfect for sharing*

£95

Red Mullet, Ratatouille and Bouillabaisse

£70

Fruits de Mer

Lobster, Langoustine, Crab, Prawns, Ceviche of Seabass, Oysters, Potted Shrimps  
*perfect for sharing*

£145

## MEAT

Braised Lamb, Cumin and Ras el Hanout

£45

Harissa Charred Poussin, Pumpkin Seed and Smoked Almond

£38

## DESSERTS

Ritz Vanilla Trifle

£25

Vanilla and Chocolate Ice Cream Mille Feuille (v)

£26

Caramelised Banana and Chocolate Flan

£26

Homemade Ice Cream and Sorbet Selection (v)

£21

Cheese Platter

£33

A minimum spend of £50 per person will apply.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the bill.

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.

#### ALCOHOL BY VOLUME

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne	12%-13%	Ricard	45%
White Wine	11%-14%	Sherry	16%-18%
Red Wine	12%-15%	Gin	37%-48%
Beer	3%-8%	Vodka	37%-40%
Vermouth	14%-18%	Rum	40%-63%
Campari	25%	Whiskies	40%-54%
Pernod	40%	Cognac	35%-53%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Ritz Hotel are served in 50ml, Wines are available in 175ml measures and Champagne at 150ml measures as standard.

Smaller measures of wine and 25ml spirit measures are available upon request.