



THE RIVOLI BAR
&
THE SECRET GARDEN

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

Charcuterie Board and Aged Parmesan

£40

Mezze Platter of Taramasalata

Spiced Hummus, Baba Ghanoush, Crudité, Flat Bread and Focaccia

£38

Rock Oysters (6)

£30

SMALL PLATES

Arancini

£20

Ceviche of Sea Bass

Citrus and Avocado

£28

Tostada of Beef Cheek

Guacamole and Coriander

£35

Lobster and Prawn Tacos with Chilli

Avocado and Lime (4)

£44

Spiced Prawn Agnolotti

Ginger and Crisp Fennel

£36

Lobster Spring Rolls

Spiced Pimentos and Lime (6)

£44

Marinated Chicken, Tzatziki and Menton Lemon

£38

Fillet of Beef Tartare, Game Chips

£42

SANDWICHES

served with French Fries or Salad

Dorset Crab

Brioche Roll

£34

Plant Based Burger (v)

£33

Ritz Burger

Pickled Chillies, Sauce Choron

£39

Savoury Brioche

Wagyu Beef and Oscietra Caviar

£115

SALADS

Grain Salad

Minted Citrus Yoghurt (v)

£24

Caesar Salad

Crusted Squid, Celery, Amalfi Lemon

£33

Burrata di Puglia

Tomato, Olive Oil and Basil (v)

£30

SEAFOOD

King Prawn, Squid and Chicken Paella

perfect for sharing. Please allow 45 minutes for cooking

£110

Fruits de Mer

Lobster, Crab, Prawns, Ceviche of Seabass, Oysters, Potted Shrimps

perfect for sharing

£160

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)

£24

Cheese Plate

£33

W I N E S

SPARKLING WINE

		<i>150ml</i>	<i>750ml</i>
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
Veuve Clicquot, Yellow Label Champagne, France	NV	£29	£135
Veuve Clicquot, Rosé Champagne, France	NV	£33	£155
Veuve Clicquot, Extra Brut Extra Old Champagne, France	NV	£39	£180
Veuve Clicquot, La Grande Dame Champagne, France	2018	£69	£320
Veuve Clicquot, La Grande Dame Rosé Champagne, France	2018		£420

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

For wine connoisseurs wishing to explore a broader selection, the sommelier will be happy to present the full wine list from The Ritz Restaurant

WHITE WINE		<i>175ml</i>	<i>750ml</i>
Assyrtiko, Kintonis Winery Peloponnese, Greece	2024	£17	£65
Falanghina 'Campi Flegrei', La Sibilla Puglia, 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', Erna 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	£90
Eau de Provence Rosé <i>en Magnum 1500ml</i> Côtes de Provence, France	2025	£25	£190
Château Galoupet Cru Classé Côtes de Provence, France	2023	£35	£130

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

For wine connoisseurs wishing to explore a broader selection, the sommelier will be happy to present the full wine list from The Ritz Restaurant.

RED WINE		<i>175ml</i>	<i>750ml</i>
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	£110
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.

For wine connoisseurs wishing to explore a broader selection, the sommelier will be happy to present the full wine list from The Ritz Restaurant

SWEET WINES*125ml 500ml*

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

FORTIFIED WINES*70ml 500ml*

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

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

For wine connoisseurs wishing to explore a broader selection, the sommelier will be happy to present the full wine list from The Ritz Restaurant

A minimum spend of £50-£75 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.