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

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SNACKS, HORS D'OEUVRES & CHARCUTERIE

Charcuterie Board and Aged Parmesan
£42

Mezze Platter of Taramasalata
Spiced Hummus, Baba Ghanoush, Crudité, Flat Bread and Focaccia
£42

Rock Oysters (6)
£30

SMALL PLATES

Arancini
£23

Ceviche of Sea Bass
Citrus and Avocado
£30

Tostada of Beef Cheek
Guacamole and Coriander
£35

Lobster and Prawn Tacos with Chilli
Avocado and Lime (4)
£48

Spiced Prawn Agnolotti
Ginger and Crisp Fennel
£38

Marinated Chicken, Tzatziki and Menton Lemon
£38

Fillet of Beef Tartare, Game Chips
£42

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v = vegetarian, ve = vegan

SANDWICHES

served with French Fries

Dorset Crab
Brioche Roll
£34

Plant Based Burger (v)
£33

Ritz Burger
Pickled Chillies, Sauce Choron
£39

Savoury Brioche
Wagyu Beef and Oscietra Caviar
£120

SALADS

Grain Salad
Minted Citrus Yoghurt (v)
£26

Caesar Salad
Crusted Squid, Celery, Amalfi Lemon
£36

Burrata di Puglia
Tomato, Olive Oil and Basil (v)
£32

SEAFOOD

King Prawn, Squid and Chicken Paella
perfect for sharing. Please allow 45 minutes for cooking
£115

Fruits de Mer
Lobster, Crab, Prawns, Ceviche of Seabass, Oysters, Potted Shrimps
perfect for sharing
£175

DESSERTS

Ritz Vanilla Trifle
£28

Vanilla and Chocolate Ice Cream Mille Feuille (v)
£28

Caramelised Banana and Chocolate Flan
£28

Homemade Ice Cream and Sorbet Selection (v)
£24

Cheese Plate
£33

WINES

SPARKLING WINE

		150ml	*750ml*
Barons de Rothschild 'Réserve Ritz', Brut Champagne, France	NV	£26	£120
Barons de Rothschild 'Réserve Ritz', Brut Rosé Champagne, France	NV	£28	£130
Barons de Rothschild 'Réserve Ritz', Brut Blanc de Blancs Champagne, France	NV	£30	£140
Gramona 'Imperial', Corpinnat, Brut Catalonia, Spain	2019	£24	£110
Gramona 'Lustros', Corpinnat, Brut Nature Catalonia, Spain	2015	£32	£150
Laurent-Perrier, Héritage Champagne, France	NV	£34	£160
Laurent-Perrier, Cuvée Rosé Champagne, France	NV	£38	£175
Laurent-Perrier, Vintage Champagne, France	2018	£42	£195
Laurent-Perrier, Grand Siècle Iteration No.27 Champagne, France	MV	£78	£365
Laurent-Perrier, Alexandra Rosé Champagne, France	2012		£695

NO & LOW ALCOHOL

"Luxury Bubbles", So Jennie	NV	£20	
Sparkling Tea "Blue" Copenhagen Company	NV	£18	

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

		175ml	*750ml*
Assyrtiko, Kintonis Winery Peloponnese, Greece	2024	£19	£70
Falanghina 'Campi Flegrei', La Sibilla Campania, Italy	2021	£20	£75
Picpoul de Pinet, Domaine Gaujal Languedoc-Roussillon, France	2025	£21	£80
Sauvignon Blanc 'Fransola', Familia Torres Catalonia, Spain	2025	£24	£90
Carricante 'Sul Vulcano', Etna Bianco, Donnafugata Sicily, Italy	2022	£29	£110
Saint-Joseph Blanc, E. Guigal Rhône Valley, France	2023		£110
Xarel·lo 'Vinya del Coll', Vincent Pastorello y Pepe Raventós Catalonia, Spain	2022		£150
Vermentino di Gallura 'Vign'Angena', Capichera Sardinia, Italy	2024		£160
Condrieu, 'La Petite Côte', Yves Cuilleron Rhône Valley, France	2024		£205
Trebbiano d'Abruzzo, Emidio Pepe Abruzzo, Italy	2019		£270

ROSÉ WINE

Château Léoube Côtes de Provence, France	2025	£21	£80
Domaine de Tourelles Rosé Bekaa Valley, Lebanon	2024	£23	£85
Calafuria Rosato, Antinori Tenuta Tormaresca Puglia, Italy	2024	£25	£95
Eau de Provence Rosé *en Magnum 1500ml* Côtes de Provence, France	2025	£25	£190

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ROSÉ WINE

		175ml	*750ml*
Château Galoupet Cru Classé Côtes de Provence, France	2023	£37	£140
Cuvée Étoile Rosé, Domaines Ott Provence, France			£295

RED WINE

Frappato, Feudo di Santa Tresa Sicily, Italy	2023	£20	£75
'Agiorgitiko by Gaia', Gaia Peloponnese, Greece	2024	£21	£80
Primitivo 'Arpago', I Pastini Puglia, Italy	2023	£23	£85
Château Musar Red Bekaa Valley, Lebanon	2019	£25	£95
Châteauneuf-du-Pape, Le Vieux Donjon Rhône Valley, France	2021	£32	£120
Carignano del Sulcis Riserva 'Is Solinas', Cantine Argiolas Sardinia, Italy	2021		£95
Crozes-Hermitage Rouge, Alain Graillot Rhône Valley, France	2022		£145
Etna Rosso 'Vinupetra', I Vigneri di Salvo Foti & Figli Sicily, Italy	2023		£160
'Mas la Plana', Familia Torres Catalonia, Spain	2019		£180
Brunello di Montalcino 'Campo del Drago', Castiglion del Bosco Tuscany, Italy	2020		£280

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SWEET WINES

		125ml	*500/375ml*
Recioto di Soave 'Le Colombare', Pieropan Veneto, Italy	2021	£26	£130
Tintilla de Rota 'De Finca Moncloa', González Byass Andalucia, Spain	2015	£28	£140
Passito di Pantelleria 'Ben Ryé', Donnafugata *375ml* Sicily, Italy	2022	£32	£160

FORTIFIED WINES

		70ml	*750/500ml*
Fino Sherry 'Tio Pepe', González Byass Andalucia, Spain	NV	£17	£65
Muscat Beaumes-de-Venise, Domaine de Durban Rhône Valley, France	2023	£21	£75
Banyuls 'Réserva', Domaine la Tour Vieille Roussillon, France	NV	£25	£90
Marsala 'Vigna La Miccia', De Bartoli Sicily, Italy	2025	£26	£120

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

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A minimum spend of £30 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.