

## ARTS DE LA TABLE

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BEEF WELLINGTON £90  
Confit Shallot, Seasonal Vegetables and Truffle  
*Please allow 40 minutes preparation time*  
*Serves two people*

DOVER SOLE MEUNIERE £86  
Mussels, Cockles and Langoustine  
*Please allow 30 minutes preparation time*  
*Serves two people*

HAY-AGED BRESSE DUCK £90  
Apricot, Braised Fennel and Lavender  
*Please allow 50 minutes preparation time*  
*Serves two people*

GATEAUX ST HONORÉ £36  
Apple and Vanilla  
*Please allow 15 minutes preparation time*  
*Serves two people*

## MENU SURPRISE

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To be served for the whole table  
SIX SEASONAL COURSES £105  
Designed by Chef John Williams  
*Any dietary requirements can be catered for,*  
*Please ask your waiter for assistance*

Giovanni Ferlito Head Sommelier offers a choice of classic or fine wines by the glass

Menu with Classic Wine Selection £190 per person  
Six glasses served

Menu with Fine Wine Selection £255 per person  
Six glasses served

*Please note this menu is only available before 21:00*

A £35 per person entertainment charge will apply to guests dining from the A La Carte Menu or Menu Surprise

Please speak to your waiter to view our Allergens Menu

Prices are inclusive of Value Added Tax

## LIVE AT THE RITZ

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Friday 27<sup>th</sup> July 2018

£110

### CHALK STREAM TROUT

Cucumber and Oyster

### HERITAGE TOMATO CONSOMMÉ

Parmesan and Summer Herbs

### RED MULLET

Olive and Basil

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### GIROLLE AGNOLOTTI

Pecorino and Red Wine

### MARAN'S EGG

Broad Beans, Peas and Supreme Sauce

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### SEA BREAM

Coco Beans, Lemon and Fennel

### NEW SEASON LAMB

Courgette, Tomato and Basil

### BRESSE DUCK

Turnip, Spring Greens and Hazelnut

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### CHERRY MILLE FEUILLE

Crème Fraiche and Kirsch

### EXOTIC FRUIT SOUFLÉ

Coconut Sorbet

### BRITISH CHEESE

£19 as an additional course

£10 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

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## FIRST COURSES

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HERITAGE TOMATO CONSOMMÉ Lobster, Parmesan and Basil	£22
SALT BAKED CELERIAC Truffle and Hazelnut	£28
NORFOLK CRAB Charentais Melon and Oscietra Caviar	£49
ISLE OF MULL SCALLOP Apple and Marigold	£27
LANGOUSTINE Á La Nage and Bronze Fennel	£28
BALLOTINE OF DUCK LIVER Cherry and Almond	£26
VEAL SWEETBREAD Wild Garlic, Almond and Madeira	£28
GIROLLE TORTELLINI Shallot and Red Wine	£26

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## MAIN COURSES

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CORNISH TURBOT Cucumber, Champagne and Borage	£56
NATIVE LOBSTER Broad Beans, Almond and Lemon Verbena	£52
DOVER SOLE New Season Leeks, Cauliflower and Caviar	£48
SEA BASS Artichoke, Fennel and Preserved Lemon	£48
NEW SEASON LAMB Courgette, Basil and Tomato	£40
TOURNEDOS OF BEEF Ox Cheek, Whey Onion and Red Wine	£45
ROAST BRESSE DUCK Turnip and Spring Greens	£38
ST. BRIDES CHICKEN Truffle, Leeks and Supreme Sauce	£46

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## DESSERTS

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CHERRY MILLE FEUILLE £17  
Crème Fraiche and Kirsch

VANILLA MOUSSE £17  
Strawberries and Clotted Cream

EXOTIC FRUIT SOUFFLÉ £17  
Coconut Sorbet

APPLE MOUSSELINE £17  
Marigold and Buttermilk Sorbet

CHOCOLATE SOUFFLÉ £17  
Vanilla Chantilly

BLOOD ORANGE £17  
Sour Cream and Honeycomb

MILK CHOCOLATE £18  
Hazelnut and Grué Ice Cream

CRÊPES SUZETTE £36  
Serves two people  
Please place your order at the beginning of the meal  
Our Maitre d'hotel will be delighted to prepare them at  
your table

BRITISH CHEESE £19

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