

THE SECRET GARDEN BAR

Please note a minimum spend of £19 per person applies.

The Ritz prides itself in delivering the highest of service standards therefore, we maintain our traditional values and do not include a discretionary service charge on your final account.

CAVIAR MENU

Served between 11:30am and 10:30pm

ROYAL BELGIAN PLATINUM

Platinum Sturgeon Caviar has an intense flavour, often with long hazelnut notes and a colour ranging from dark grey to ebony.

30g £ 145

50g £ 220

Vodka Pairing: Absolut Elyx £14 per 50ml

ROYAL BELGIAN OSCIETRA

Oscietra produces its eggs after eight years. It has a nutty, mellow taste, which develops into a buttery sweetness similar to lobster, and a golden brown to slate colour. Historically the egg is smaller than Beluga Caviar, but with increased farming, the egg size can sometimes be almost as large as its mighty cousin Beluga.

30g £180

50g £300

Vodka Pairing: Stolichnaya Elit £18 per 50ml

ROYAL BELGIAN BELUGA

Beluga is considered as the King of Caviar, Beluga is rare because it takes 12 years to produce its eggs. Steely grey in colour, it is often the largest egg with notes of walnuts and cream and hints of both the sea and finest quality salt.

30g £375

50g £700

Vodka Pairing: Beluga Gold Line £40 per 50ml

Should you have any dietary requirements please inform your waiter.

BAR FOOD MENU

SAVOURIES TO SHARE

The Ritz Selection of Canapes	£30
Cornets of Smoked Salmon Moscovite	£30
Rock Oysters, Shallot Dressing	£30
Salt Baked Tunworth, Crudite, Pear and Walnut Salad	£34
Goujons of Plaice, Dipping Sauces	£40
British Seafood Flavours <i>Dressed Crab, Oysters, Lobster, Shrimp, Prawns, Salmon</i>	£75

RIVOLI SANDWICHES

All served with French Fries

Ploughman's Sandwich	£22
Toasted Sour Dough, Roast Chicken, Smoked Paprika Mayonnaise	£24
Ritz Classic Club	£26
Smoked Salmon Club	£26
Salt Beef Sandwich on Rye Bread, Mustard	£28

RIVOLI CLASSICS

Rivoli Seasonal Vegetable Salad	£18
Tuna Niçoise Salad	£27
Ritz Caesar Salad, Grilled Chicken and Bacon	£27
Oxtail Cottage Pie, Glazed Carrots	£28
The Rivoli Bacon and Cheese Burger	£29
Plat du Jour	£32

DESSERTS

Dessert du Jour	£14
Vanilla Yoghurt Panacotta, Pineapple and Mint	£16
Soufflé du Jour	£18
Amedei Chocolate Mousse, Hazelnut and Caramel	£14

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CHAMPAGNES

	Vintage	Glass 150ml	Bottle 750ml
BRUT			
Champagne Barons de Rothschild Brut 'Réserve Ritz'	NV	£20	£96
Bollinger, Special Cuvée, Brut	NV	£26	£130
Perrier-Jouët, Grand Brut	NV	£24	£120
Billecart-Salmon, Blanc de Blancs	NV	£28	£140
ROSÉ			
Champagne Barons de Rothschild Rosé 'Réserve Ritz'	NV	£23	£110
Laurent-Perrier, Rosé	NV	£28	£140
VINTAGE			
Dom Perignon, Brut	2008	£50	£290
Louis Roederer, Cristal, Brut	2008		£450
Krug, Brut	2004		£540
Dom Perignon, Rosé	2006		£590

*Should a vintage be no longer available, we will offer a suitable alternative.
The full restaurant wine list is available on request.*

WINES

WHITE WINE

	Vintage	Glass 125ml	Bottle 750ml
Ritz Montagny 1er Cru, Château de la Saule Burgundy, France	2015	£15	£59
Pinot Bianco 'Finado', Cantina Andriano, Alto Adige, Italy	2017	£16	£60
Riesling Trocken, Schieferkopf, Baden, Germany	2017	£16	£60
Chablis, Seguinot Bordet, Burgundy, France	2017	£18	£70
Sauvignon Blanc, Harwood Hall, Malborough, New Zealand	2015	£19	£70
Sancerre 'Grande Cuvée', Comte Lafond Loire Valley, France	2016	£26	£100

ROSÉ WINE

Côtes de Provence 'Whispering Angels', Château d'Esclans, Provence, France	2017	£18	£65
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RED WINE

Ritz Pauillac, Domaines Barons de Rothschild 'Lafite', Bordeaux, France	2014	£18	£68
Rioja Sela, Bodegas Roda, Rioja, Spain	2015	£19	£70
Pinot Noir, Harwood Hall, Central Otago, New Zealand	2014	£20	£75
Château Cap de Faugeres, Bordeaux, France	2014	£20	£75
Syrah, Mullineux, Swartland, South Africa	2015	£22	£85
Barolo, Prunotto, Piedmont, Italy	2015	£27	£105

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GARDEN BAR COLLECTION

~ ALL AT £20 ~

BLOODY MARY

Absolut Elyx, the Secret Garden spiced tomato juice,
traditional garnish

BELLINI

Peach Puree, Crème de Peche,
Reserve Ritz Barons de Rothschild Brut

KIR ROYALE

Crème de Cassis,
Reserve Ritz Barons de Rothschild Brut

MOJITO

Bacardi Carta Blanca, Sugar Syrup, Fresh Lime Juice,
Fresh Mint, topped with Fever Tree Soda Water

APEROL SPRITZ

Aperol, Fever Tree Soda Water,
Reserve Ritz Barons de Rothschild Brut

PIMM'S CUP

Pimm's Number One, Fever Tree Lemonade,
Fresh Seasonal Fruit topped with Fever Tree Ginger Ale

CLASSIC RIVOLI BAR COCKTAILS

~ ALL AT £22 ~

RIVOLI VESPER

Our interpretation of the iconic British classic; invented and named by the fictional secret agent James Bond in the 1953 novel, *Casino Royale*. Served 'Shaken not Stirred'.

*Bombay Sapphire Gin, Absolut Elyx Vodka,
Lillet Blanc Vermouth, China Elixir Liqueur*

CHURCHILL'S COURAGE

The Ritz London was one of Sir Winston Churchill's favourite hotels; a location where he gained courage to lead the country. This bold cocktail resembles character of Churchill's unquestionable leadership and partnership with America.

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

CÉSAR RITZ

In tribute to the found of The Ritz London this cocktail resembles the innovative and fresh ideas Cesar Ritz brought to the hospitality industry. The perfect vodka-based aperitif offering fresh and crisp flavours

*Beluga Noble Vodka, Italicus, Lemon Juice, Lime Juice,
Fresh Raspberries, Raspberry Chardonnay Foam*

THE ESCOFFIER

Encompassing the influence world-famous Chef August Escoffier has on The Ritz London, The Escoffier is a sweet but smooth vodka-based cocktail, made using a variation of flavours as he used in his dishes.

*Absolut Vodka, Barley Coffee, Evangelista Punch Abruzzo,
Liquorice, Jasmine, Pistachio Syrup, Coconut Milk*

CHAMPAGNE CELEBRATIONS

~ ALL AT £24 ~

RITZ 110

In honour of The Ritz London's long and colourful history, we invite guests to celebrate the wealth of experience and extraordinary history in lavish style by sipping on pure gold.

*Gold Infused Absolut Elyx Vodka, Grand Marnier
and Peach Liquor, finished with Champagne*

AMBER ELIXIR

Inspired by the vibrant shades of amber found in The Ritz London décor. Amber Elixir is a refreshing cocktail with slight sweetness.

*Martell V.S.O.P, Pimm's, Grapefruit Juice, Grapefruit Bitters
Maraschino Luxardo and Champagne*

ANNE

Symbolising the fun and excitement of a day at Ascot Racecourse which was founded by Queen Anne in 1711.

*Bacardi 8-Year-Old Rum, Orgeat, Ginger Juice, Lime Juice,
Fresh Apple Cubes and Champagne*

THE RIVOLI 75

In homage to the golden age of cocktail making, we present our take on the traditional 'French 75' as enjoyed here at The Ritz London since its initial conception in 1930.

*Plymouth Gin, Yuzu Juice, Simple Syrup
Grapefruit Bitters and Champagne*

IRON LADY

This cocktail, strong and bold in character, echoes the stance the peerless figure of British politics; Lady Margaret Thatcher.

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

ROYAL DECOR

Surrounded by the opulence and splendour of The Rivoli Bar, Royal Décor is a vodka-based cocktail with delicate notes of raspberry and blackcurrant.

*Grey Goose Vodka, Moscato, Lemon Juice, Crème de Mûre,
Crème de Cassis, Crème de Framboise and Champagne*

SPIRITS

GIN

50ml

Bombay Sapphire Dry	£14
Whitley Neil Rhubarb & Ginger	£14
Hendrick's	£15
Tanqueray Ten	£16
Monkey 47	£17

VODKA

Absolut Elyx	£14
Grey Goose	£14
Belvedere	£14
Beluga Noble	£15
Stolichnaya Elit	£18

RUM

Bacardi Carta Blanca	£13
Bacardi 8 Years Old	£15
Dictador 12 Years Old	£15
Zacapa 23 Solera	£20
Zacapa XO	£35

TEQUILA

Olmecca Altos Plata	£16
Patron Silver	£20

COGNAC

Martell VSOP	£16
Martell XO	£28

BLENDED WHISKY

Jonnie Walker Black Label	£16
Chivas Regal 12 Years Old	£16

SINGLE MALTS

Laphroaig Quarter Cask	£17
Macallan 12 Years Old Sherry Cask	£35

NORTH AMERICAN WHISKEY

Gentleman Jack	£16
Woodford Reserve	£17

BEER

BOTTLED BEER

330ml

Green and Pleasant

£10

Peroni

£10

Meantime London Pale Ale

£10

Becks Blue Alcohol Free (275ml)

£8

SOFT DRINKS

Coca-Cola, Diet Coca-Cola

£6

Elderflower Pressé

£6

Fever Tree Mixers - Tonic Water, Light Tonic Water,
Soda Water, Bitters Lemon, Ginger Ale, Lemonade, Ginger
Beer

£5

Fresh Juices - Tomato, Peach, Pineapple, Orange, Apple,
Cranberry, Grapefruit, Passion Fruit

£7

Ritz Iced Tea

£10

BOTTLED WATER

Llanllyr Source Still or Sparkling

£5

Evian, Perrier, San Pellegrino

£6

NON-ALCOHOLIC COCKTAILS

~ ALL AT £10 ~

TAKE A BEET

Beetroot Juice, Ameo Essential Oils,
Pineapple Juice, Lemon Juice,
Tangerine, Soda Water

PURE

Apple Juice, Coconut Water,
Lime Juice, Ginger Juice,
Matcha Syrup

SMOOTH BERRIES

Fresh Raspberries, Lychee Juice,
Pomegranate Juice

HOT BEVERAGES

~ ALL AT £8 ~

LOOSE LEAF TEA

Ritz Royal English
Earl Grey Imperial
Darjeeling First Flush
Assam Tippy Orthodox

INFUSIONS

Moroccan Mint
Lemon Verbena
Chamomile Flowers
Rooibos Red Tea

COFFEE

Ritz Filter Coffee
Americano
Espresso
Caffé Latte
Cappuccino
Flat White

Decaffeinated Coffee available on request

HOT CHOCOLATE

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%
Beers	3%-6%	Vodka	37%-40%
Vermouth	14%-18%	Rum	40%-63%
Campari	25%	Whiskies	40%-54%
Pernod	40%	Cognac	35%-53%

Prices include Value Added Tax.

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 and Champagne at 150ml as standard.

Smaller measures of wine and spirits are available upon request.

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