

THE RIVOLI BAR

THE RIVOLI BAR AT THE RITZ

‘See all without looking; hear all without listening; be attentive without being servile; anticipate without being presumptuous.’

- César Ritz

Few words so perfectly encapsulate The Ritz London than those of its founder; forever enshrining standards by which all subsequent hotels would be judged.

The Rivoli Bar reflects the luxury and decadence of the Art Deco movement, and marries this exuberant tradition with modernity and invention. Here, tradition is not traded for innovation but rather the two intertwine in every part of each experience.

This idealism shapes and inspires our collection of food and drink; combining a rich past with the creative flair of London’s modern bar scene.

It is with great pride and anticipation; we present you with The Rivoli Bar Menu.

THE RIVOLI BAR

AT THE RITZ

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Please note from 3pm a minimum spend of £19 per person will apply.

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: Uluvka £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

Served between 11:30am and 10:30pm

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	£75
<i>Dressed Crab, Oysters, Lobster, Shrimp, Prawns, Salmon</i>	

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, 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

Should you have any dietary requirements please inform your waiter.

CHAMPAGNES

BRUT	Vintage	Glass 150ml	Bottle 750ml
Champagne Barons de Rothschild Brut 'Réserve Ritz'	NV	£21	£98
Bollinger, Special Cuvée, Brut	NV	£26	£130
Perrier-Jouët, Grand Brut	NV	£24	£120
Veuve Clicquot 'Yellow Label', Brut	NV		£120
Billecart-Salmon, Blanc de Blancs	NV	£28	£140
Laurent-Perrier, Ultra Brut	NV		£150
Ruinart, Brut, Blanc de Blancs	NV		£160
Eric Rodez, Ambonnay Grand Cru, Blanc de Noirs	NV		£160
Henri Giraud "Code Noir", Blanc de Noirs	NV		£245
Krug, Grande Cuvée, Brut	NV		£340

ROSÉ

Champagne Barons de Rothschild Rosé 'Réserve Ritz'	NV	£24	£112
Billecart-Salmon, Rosé	NV		£135
Laurent-Perrier, Rosé	NV	£28	£140
Perrier-Jouët, Blason Rosé	NV		£150
Krug, Rosé	NV		£625

VINTAGE

Champagne Barons de Rothschild Vintage 'Réserve Ritz'	2008		£150
Bollinger, Grande Année, Brut	2007		£210
Dom Perignon, Brut	2008	£50	£290
Taittinger, Comte de Champagne	2006		£310
Perrier-Jouët, Belle Epoque, Brut	2011		£340
Pol Roger, Sir Winston Churchill, Brut	2008		£420
Louis Roederer, Cristal, Brut	2008		£450
Krug, Brut	2004		£540
Dom Perignon, Rosé	2006		£590
Louis Roederer, Cristal, Rosé	2009		£1,050
Krug, Clos du Mesnil, Blanc de Blancs	2003		£1,350

MAGNUMS AND JEROBOAMS	Vintage	Bottle 1,500ml	Bottle 3,000ml
Bollinger, Special Cuvée, Brut	NV	£260	
Ruinart, Blanc de Blancs, Brut	NV	£290	£990
Krug, Grande Cuvée, Brut	NV	£850	
Dom Perignon, Brut	2009	£890	
Louis Roederer, Cristal, Brut	2009	£970	

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

WINES

	Vintage	Glass 175ml	Bottle 750ml
WHITE WINE			
Ritz Montagny 1er Cru, Château de la Saule Burgundy, France	2015	£18	£62
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
"Cervaro della Sala" Castello della Sala, Antinori, Umbria, Italy	2016		£150
Condrieu 'La Petite Côte', Yves Cuilleron, Rhône, France	2017		£160
Chablis Grand Cru 'Les Blanchot', Domaine La Roche, Burgundy, France	2015		£195
Chassagne-Montrachet, 1er Cru Les Embrazees, Thomas Morey, Burgundy, France	2016		£230
Château Mouton-Rothschild, 'Aile d'Argent', Bordeaux, France	2013		£260
Beaune, 1er Cru Clos des Mouches, Joseph Drouhin, Burgundy, France	2015		£270
ROSÉ WINES			
Côtes de Provence 'Whispering Angels', Château d'Esclans, Provence, France	2017	£18	£65

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

WINES

RED WINE	Vintage	Glass 175ml	Bottle 750ml
Ritz Pauillac, Domaines Barons de Rothschild 'Lafite', Bordeaux, France	2014	£18	£69
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
Syrah 'Franc de Pied', Holus Bolus, Santa Barbara County, California, USA	2016		£115
'Torresilo', Cillar de Silos, Ribera del Duero, Castilla y Leon, Spain	2015		£145
Morey-Saint-Denis 1er Cru Les BROCC, David Duband, Burgundy, France	2013		£225
Cabernet Sauvignon "Cyril", Henschke, Australia	2010		£230
Château Lynch-Bages, Pauillac, Bordeaux, France	2001		£400

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

CLASSIC RITZ 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*

SEASONAL COLLECTION

~ ALL AT £22 ~

DRAW THE CURTAINS

Dalmore 15 Years Old, Amaretto, Del Duque Sherry,
Grand Marnier, Jasmine Foam with Aperol and Vanilla

NORMANDY

Bombay Sapphire Gin, Pierre Magloire 12 Years Old, Macha Tea, Lemon
Juice, Agave, Orange Bitters

AGAVE AZUL

Patron Silver Tequila, Hibiscus infused Agave Kahlua,
Lime Juice, Rose Syrup

TRANSCENDENCE

Macallan 12-Year-Old Sherry Oak washed with Biscoff, Mancino Vermouth Sakura
Flower, Cointreau, Lemon Juice, Ameo Levander Bergamot Essential Oil

THE HILLS

Silent Pool Gin, Tamarillo, Grapefruit Juice, Apricot Pure,
Chamomile Syrup, Umeshu, Electric Bitters

FRED ASTAIRE

Bacardi 8-Year-Old Rum infused with Tonka Beans, Amaro Montenegro,
Lime Juice, Peach Liqueur, Limoncello, Peach Juice

THE EXTRAORDINAIRE

Absolut Elyx Vodka, Beetroot Juice, Chambord, Yuzu Juice,
Sugar Syrup, Elderflower Presse

JEWEL BOX

Chivas 12 Years Old infused with exhausted coffee, Amaro Averna,
Ginger Juice, Frangelico, Oloroso Sherry

THE REGENT

Bombay Sapphire Gin, Dubonnet, Cointreau, Crème de Cacao,
Clarified Orange Juice, Chocolate Bitters

THE MEADOW

Olmecca infused with Sarsaparilla Spice, Benedictine, Ginger Juice, Lemon
Juice, Kombucha, Agave, 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 in this glamorous concoction.

*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 crisp cocktail with slight hints of sweetness.

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

THE DE COZAR

In tribute to the dedication of the De Cozar family who have been the face of the concierge for generations. The cocoa butter taste is perfectly matched with Bacardi and herbal liqueur, topped with the finest dry champagne.

*Bacardi Carta Blanca washed with Cocoa Butter and Sage, Fresh Lime Juice,
Maraschino, Green Chartreuse, Sugar, 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 and structure of the peerless figure of British politics; Lady Margaret Thatcher. Who famously stated, 'This lady's not for turning.'

*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 a fresh, delicate notes of raspberry and blackcurrant.

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

VINTAGE RITZ COCKTAILS

Since its opening in 1906 The Ritz London has housed some of the most prestigious wines, unique Champagne and exclusive spirits.

Here we honour our labyrinthine cellars by composing a cocktail list that incorporates forgotten spirits from the 1950s to 1980s and some of the unusual, rare spirits from around the world.

SAZERAC

~ £500 ~

The Sazerac is a local New Orleans variation of a cognac or whiskey cocktail. Claimed to be the oldest known American cocktail with origins in pre-Civil War New Orleans and American instances of published usage of the word cocktail to describe a mixture of spirits, bitters, and sugar can be traced to the dawn of the 19th century.

*1906 Lheraud, Gold Leaf Sugar Cube,
Peychaud Bitters, Vintage Absinthe*

NEGRONI

~ £90 ~

It was Count Negroni who first decided to throw an extra measure of Gin into his Milano-Torino (Americano), dissatisfied as he was with its lack of backbone. Here we pay homage to the Count by offering this unique take on an Italian staple.

*1960's Gordon's Gin, 1970's Campari Bitters,
1980's Martini and Rossi Red Vermouth*

HANKY-PANKY

~ £80 ~

Created by Ada Coleman (Coley) in 1925, The Hanky-Panky is a variation on the sweet martini. Coley's secret ingredient was Fernet Branca and by adding a couple of dashes of this herbal elixir, she transformed the martini into a whole new drink.

Gordons Gin 1960, Martini Rosso 1980, Amaro Fernet

RUSTY NAIL

~ £80 ~

A prohibition classic, though it was originally called the B.I.F. in 1937, this cocktail's emergence was facilitated by Drambuie's continued efforts to export to America despite prohibition—one of these means was dropping cases of spirits off ships passing the coast of America. Raise your glass to these pioneers from Scotland.

Glenmorangie Signet, 1960's Drambuie, Lemon Zest

SPIRITS

GIN	50ml
Bombay Sapphire Dry	£15
Hayman's Old Tom	£15
Tanqueray	£15
Gin Mare	£15
Silent Pool	£15
Plymouth	£15
Beefeater 24	£15
Sipsmith	£15
Martin Miller's Westbourne Strength	£15
Whitley Neil Rhubarb & Ginger	£15
Hendrick's	£16
Gin No.3	£16
London No 1	£17
The Botanist	£17
William Chase	£17
Tanqueray Ten	£17
Roku Gin	£18
Hepple Gin	£18
Pothecary	£18
Oxley Gin	£18
Monkey 47	£18
Star of Bombay	£18
Beefeater Burrough's Reserve	£31
VODKA	
Absolut Elyx	£15
Grey Goose	£15
Belvedere	£15
Konik's Tail	£15
Babicka	£15
Haku	£15
Tito's Handmade	£16
Beluga Noble	£16
Chase	£17
Stolichnaya Elit	£19
U'Luvka	£19
Chopin	£22
Beluga Gold Line	£41

SPIRITS

CACHAÇA

50ml

Leblon Reserva Especial	£21
Germana Heritage	£23

RUM

Havana Club 3 Years Old	£15
Bacardi Carta Blanca	£15
Santa Teresa	£15
Bacardi 8 Years Old	£16
Dictador 12 Years Old	£16
Diplomatico Reserva Exclusiva	£18
Pyrat XO	£19
Bacardi Heritage 44.5%	£20
Zacapa 23 Solera	£21
Havana Club Seleccion de Maestros	£21
St Nichols Abbey 5 Years Old	£22
Bacardi Reserva Limitada	£31
Zacapa XO	£36
Clement XO Agricole	£39
Diplomatico Ambassador	£61
1980 Bacardi	£81

TEQUILA

BLANCO

Olmeca Altos Plata	£17
Don Julio	£19
Patron Silver	£21

REPOSADO

Don Julio	£19
Herradura Reposado	£20
Clase Azul	£41

ANEJO

Patron Anejo	£26
Enemigo 89	£28
Don Julio 1942	£46
Tapatio Excelencia Gran Reserva Extra Anejo	£51

COGNAC

VSOP

Lheraud VSOP	£16
Hennessy Fine de Cognac VSOP	£17
Martell VSOP	£17
Rémy Martin VSOP	£18

SPIRITS

XO	50ml
Martell XO	£29
Courvoisier XO	£31
Rémy Martin XO	£31
Louis Royer XO	£36
Hine XO	£36
Hennessy XO	£36
Vignoble Chagnoleau XO	£46
HORS D'AGE	
Martell Cordon Bleu	£29
Godet Folle Blanche	£36
Hine 1964	£66
Hennessy Paradis	£100
Louis Royer 38 Years Old Single Cask Cognac	£100
Hennessy Paradis Imperial	£280
Louis XIII de Rémy Martin	£290
Richard Hennessy	£315
Lheraud 1906	£490
ARMAGNAC	
Clos Martin VSOP	£19
Armagnac du Collectionneur J. Dupeyron 1979	£28
Lheraud Baron Gaston Legrand Armagnac 1986	£26
Bas Armagnac Baronde Lustrac 1977	£31
Lheraud Baron Gaston Legrand Armagnac 1973	£36
CALVADOS	
Boulard VSOP	£17
Père Magloire 12 Years Old	£19
Père Magloire XO	£20
Boulard Extra	£60
MEZCAL	
Dangerous Don	£21
BLENDED WHISKY	
Jonnie Walker Black Label	£17
Chivas Regal 12 Years Old	£17
Chivas Regal 18 Years Old	£22
Chivas Regal 25 Years Old	£56
Johnnie Walker Blue Label	£65
Johnnie Walker Odyssey	£120

SPIRITS

WELSH WHISKY

50ml

Penderyn Madeira Finish	£16
Penderyn Portwood Finish	£21

SINGLE MALTS

HIGHLANDS

Aberfeldy 12 Years Old	£17
Oban 14 Years Old	£18
The Dalmore 15 Years Old	£21
Glenmorangie Signet	£35
Glenmorangie 18 Years Old	£36
The Dalmore King Alexander III	£50
The Dalmore 25 Years Old	£120
The Dalmore 40 Years Old Astrum	£400
The Dalmore 1980 Constellation Collection	£600

SPEYSIDE

Aultmore 12 Years Old	£16
Dalwhinnie 15 Years Old	£17
The Glenlivet 15 Years Old	£18
Aberlour A'Bunadh	£19
Craigellachie 13 Years Old	£19
Balvenie 14 Years Old Caribbean Cask	£26
Glenfarclas 21 Years Old	£31
Macallan 12 Years Old Sherry Cask	£36
Macallan 12 Years Triple Cask Matured	£31
Macallan 18 Years Old Fine Oak	£46
Crabbie 25 Years Old	£41
Macallan Rare Cask	£50
Macallan Exceptional Cask 2005	£65
Macallan Exceptional Cask 2003	£85
Mortlach 16 Years Old	£60
The Glenlivet Cellar Collection Distillers Edition 1972	£120
Macallan 25 Years Old	£250
Macallan 30 Years Old Fine Oak	£450
Macallan 30 Years Old Sherry Oak	£600

LOWLANDS

Auchentoshan Three Wood	£18
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SPIRITS

ISLANDS

50ml

Highland Park 18 Years Old	£22
Talisker 30 Years Old	£65

ISLAY

Laphroaig Quarter Cask	£18
Ardbeg Uigeadail	£19
Lagavulin 16 Years Old	£20
Bruichladdich Black Art 4	£55
Laphroaig 25 Years Old	£70

IRISH WHISKEY

Jameson Select Reserve	£18
Redbreast 12 Years Old	£22
Middleton Very Rare	£40

NORTH AMERICAN WHISKEY

Gentleman Jack	£17
Crown Royal	£17
Woodford Reserve	£18
Wild Turkey, 101	£18
Willett's Pot Still Reserve	£20
Jack Daniel's Single Barrel	£20
Makers Mark 46	£20
Booker's	£21
Blanton's Gold	£26
Pappy Van Winkle	£200

AMERICAN RYE WHISKEY

Sazerac Rye	£18
Jack Daniel's Single Barrel Rye	£21
Woodford Reserve Master Selection – Aged Cask	£31

JAPANESE WHISKY

Suntory Yamazaki 12 Years Old	£26
Suntory Hakushu 12 Years Old	£31
Suntory Hakushu 18 Years Old	£46
Suntory Hibiki 17 Years Old	£56
Suntory Yamazaki 18 Years Old	£65
Suntory Hibiki 21 Years Old	£125
Suntory Yamazaki 18 Years Old Mizunara Limited Edition	£450
Suntory Hibiki 30 Years Old	£600

BEER

BOTTLED BEER	330ml
Green and Pleasant	£10
Meantime London Pale Ale	£10
Saltaire Brewery Stout	£10

SHERRY, PORT & SWEET WINE

SHERRY	70ml
Tio Pepe Palomino Fino	£12
Manzanilla Pasada 'Pastrana', Bodegas Hidalgo	£12
Amontillado 'Del Duque', Gonzalez Byass 30 Años	£16
Oloroso 'Antique', Fernando de Castilla 20 Años	£18
Pedro Ximenez 'Noe', Gonzalez Byass 30 Años	£16
PORT	70ml
Ramos Pinto, White Port	£12
Taylor's LBV 2013	£14
Fonseca 20 Years Old Tawny	£17
Taylor's Vintage 1985	£21
SWEET WINE	70ml
Tokaji Szamorodni, István Szepsy 2013 (100ml)	£25

SOFT DRINKS

	200ml
Schweppes Tonic Water	£5
Skinny Lemon	£5
Coca-Cola, Diet Coca-Cola	£6
Fever Tree Mixers - Tonic Water, Light Tonic Water, Soda Water, Bitters Lemon, Ginger Ale, Lemonade, Ginger Beer	£5
	250ml
Elderflower Pressé	£6
Fresh Juices - Tomato, Peach, Pineapple, Orange, Apple, Cranberry, Grapefruit, Passion Fruit	£7
BOTTLED WATER	750ml
Llanllyr Source Still or Sparkling	£6
Evian, Perrier, San Pellegrino	£6

NON-ALCOHOLIC COCKTAILS

~ ALL AT £12 ~

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
Ceylon Orange Pekoe

INFUSIONS

Moroccan Mint
Lemon Verbena
Chamomile Flowers
Rooibos Red Tea
Passion Fruit and Orange

COFFEE

Ritz Filter Coffee
Americano
Espresso
Caffé Latte
Cappuccino
Espresso Macchiato
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.

Please note from 3pm a minimum spend of £19 per person will apply.

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.