**ARTS DE LA TABLE**

**BEEF WELLINGTON**  
£90  
Celeriac and Perigord 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*

**YORKSHIRE GROUSE**  
£45  
Traditional accompaniments  
*Please allow 30 minutes preparation time*  
*Serves one person*

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

**CHAMPAGNE OF THE MONTH**

<table>
<thead>
<tr>
<th>150ml</th>
<th>750ml</th>
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</thead>
<tbody>
<tr>
<td>Charles Heidsieck, Brut Réserve NV</td>
<td>£24</td>
</tr>
<tr>
<td>Charles Heidsieck, Rosé Réserve NV</td>
<td>£28</td>
</tr>
<tr>
<td>Charles Heidsieck, Brut Millésimé 2008</td>
<td>£36</td>
</tr>
<tr>
<td>Charles Heidsieck, Blanc des Millénaires 2004</td>
<td>£290</td>
</tr>
<tr>
<td>Charles Heidsieck, &quot;Réserve Charlie&quot; 1985</td>
<td>£1,050</td>
</tr>
</tbody>
</table>

*Please speak to your waiter to view our Allergens Menu*

*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*
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MENU SURPRISE

To be served for the whole table

SIX SEASONAL COURSES  £125
Designed by Chef John Williams

Any dietary requirements can be catered for, please ask your waiter for assistance

Giovanni Ferlito Head of Wine and Beverage offers a choice of classic or fine wines by the glass

Menu with Classic Wine Selection
Six glasses served  £210 per person

Menu with Fine Wine Selection
Six glasses served  £275 per person

Please note this menu is only available before 21.00
FIRST COURSES

HERITAGE TOMATO £22
New Season Almond and Anise Hyssop

BEEF TARTAR £28
Egg Yolk and Sorrel

LANGoustine £34
À La Nage and Bronze Fennel

ISLE OF MULL SCALLOP £27
Fennel and Lemon

NORFOLK CRAB £60
Apple, Avocado and Oscietra Caviar

BALLOTINE OF DUCK LIVER £26
Cherry and Pistachio

HAY SMOKED VEAL SWEETBREAD £28
Caramelised Shallot and Roast Garlic

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MAIN COURSES

CORNISH TURBOT
Mussels and Sea Kale

NATIVE LOBSTER
Broad Beans and Lemon Verbena

 YORKSHIRE GROUSE
Girolles, Juniper and Blackberry

DOVER SOLE
New Season Leeks, Cauliflower and Caviar

CUTLET AND FILLET OF
NEW SEASON LAMB
Wood Roast Pepper and Basil

TOURNE DROS OF BEEF
Salsify, Lovage and Smoked Bone Marrow

FILLET OF VEAL
English Peas and Truffle

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CORNISH TURBOT  £56
Mussels and Sea Kale

NATIVE LOBSTER  £54
Broad Beans and Lemon Verbena

 YORKSHIRE GROUSE  £45
Girolles, Juniper and Blackberry

DOVER SOLE  £48
New Season Leeks, Cauliflower and Caviar

CUTLET AND FILLET OF  £38
NEW SEASON LAMB
Wood Roast Pepper and Basil

TOURNE DROS OF BEEF  £45
Salsify, Lovage and Smoked Bone Marrow

FILLET OF VEAL  £55
English Peas and Truffle
DESSERTS

PINK CHAMPAGNE AND PEACH £17
Rosemary and Verbena

ENGLISH RASPBERRIES £17
Elderflower

SALTED PEANUT PARFAIT £17
Caramel and Dulcey

WOODRUFF MOUSSE £17
Cherry and Almond

GRAND MARNIER SOUFFLÉ £17
Vanilla Chantilly

TAHITIAN VANILLA MOUSSE £18
Apple and Marigold

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 £25

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