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

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 £210 per person
Six glasses served
Menu with Fine Wine Selection £275 per person
Six glasses served

*Please note this menu is only available before 13:30*

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.
THREE COURSE MENU

Monday 2nd September 2019 £59

ISLE OF MULL SCALLOP
Apple and Marigold

BALLOTINE OF DUCK LIVER
Peach and Hazelnut

CORNISH BRILL
Mussels and Beach Herbs

SEA BREAM
Courgette, Basil and Menton Lemon

NAVARIN OF LAMB
English Peas and Mint

BRESSE DUCK
Apricot and Lavender

MIRABELLE SOUFFLÉ
Poached Greengage and Yoghurt Sorbet

ENGLISH RASPBERRIES
Vanilla and Elderflower

BRITISH CHEESE
£25 as an additional course
£15 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

CHAMPAGNE OF THE MONTH

<table>
<thead>
<tr>
<th></th>
<th>150ml</th>
<th>750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charles Heidsieck, Brut Réserve NV</td>
<td>£24</td>
<td>£120</td>
</tr>
<tr>
<td>Charles Heidsieck, Rosé Réserve NV</td>
<td>£28</td>
<td>£140</td>
</tr>
<tr>
<td>Charles Heidsieck, Brut Millésimé 2008</td>
<td>£36</td>
<td>£180</td>
</tr>
<tr>
<td>Charles Heidsieck, Blanc des Millénaires 2004</td>
<td>£290</td>
<td></td>
</tr>
<tr>
<td>Charles Heidsieck, &quot;Réserve Charlie&quot; 1985</td>
<td></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.
FIRST COURSES

HERITAGE TOMATO £22
New Season Almond and Anise Hyssop

BEEF TARTAR £28
Egg Yolk and Sorrel

LANGoustine £34
Á 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

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.
## MAIN COURSES

<table>
<thead>
<tr>
<th>DISH</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORNISH TURBOT Mussels and Sea Kale</td>
<td>£56</td>
</tr>
<tr>
<td>NATIVE LOBSTER Broad Beans and Lemon Verbena</td>
<td>£54</td>
</tr>
<tr>
<td>YORKSHIRE GROUSE Girolles, Juniper and Blackberry</td>
<td>£45</td>
</tr>
<tr>
<td>DOVER SOLE New Season Leeks, Cauliflower and Caviar</td>
<td>£48</td>
</tr>
<tr>
<td>CUTLET AND FILLET OF NEW SEASON LAMB Wood Roast Pepper and Basil</td>
<td>£38</td>
</tr>
<tr>
<td>TOURNEADOS OF BEEF Salsify, Lovage and Smoked Bone Marrow</td>
<td>£45</td>
</tr>
<tr>
<td>FILLET OF VEAL English Peas and Truffle</td>
<td>£55</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.
DESSERTS

PINK CHAMPAGNE AND PEACH
Rosemary and Verbena  £17

ENGLISH RASPBERRIES
Elderflower  £17

SALTED PEANUT PARFAIT
Caramel and Dulcey  £17

WOODRUFF MOUSSE
Cherry and Almond  £17

GRAND MARNIER SOUFFLÉ
Vanilla Chantilly  £17

TAHITIAN VANILLA MOUSSE
Apple and Marigold  £18

CRÊPES SUZETTE
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  £36

BRITISH CHEESE
£25

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.