**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*

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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  
£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*

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*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

Sunday 1st September 2019

£69

DATTERINI TOMATO
New Season Almond and Anise Hyssop

BALLOTINE OF DUCK LIVER
Peach and Hazelnut

SEA BREAM
Courgette, Basil and Menton Lemon

VAR SALMON
Summer Vegetables and Lemon Verbena

TRADITIONAL ROAST SIRLOIN AND RIB OF BEEF

NORFOLK BLACK LEG CHICKEN
Celeriac, Duck Liver and Broad Beans

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

ENGLISH SPARKLING WINE OF THE MONTH

<table>
<thead>
<tr>
<th>150ml</th>
<th>750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nyetimber, &quot;Classic Cuvée&quot; MV</td>
<td>£22</td>
</tr>
<tr>
<td>Nyetimber, Rosé NV</td>
<td>£24</td>
</tr>
<tr>
<td>Nyetimber, Blanc de Blancs 2010</td>
<td>£26</td>
</tr>
<tr>
<td>Nyetimber, &quot;Tillington&quot; 2010</td>
<td>£190</td>
</tr>
<tr>
<td>Nyetimber, &quot;1086&quot; Prestige Cuvée 2009</td>
<td>£260</td>
</tr>
</tbody>
</table>

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**FIRST COURSES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HERITAGE TOMATO</td>
<td>£22</td>
</tr>
<tr>
<td>New Season Almond and Anise Hyssop</td>
<td></td>
</tr>
<tr>
<td>BEEF TARTAR</td>
<td>£28</td>
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<tr>
<td>Egg Yolk and Sorrel</td>
<td></td>
</tr>
<tr>
<td>LANGOUSTINE</td>
<td>£34</td>
</tr>
<tr>
<td>Á La Nage and Bronze Fennel</td>
<td></td>
</tr>
<tr>
<td>ISLE OF MULL SCALLOP</td>
<td>£27</td>
</tr>
<tr>
<td>Fennel and Lemon</td>
<td></td>
</tr>
<tr>
<td>NORFOLK CRAB</td>
<td>£60</td>
</tr>
<tr>
<td>Apple, Avocado and Oscietra Caviar</td>
<td></td>
</tr>
<tr>
<td>BALLOTINE OF DUCK LIVER</td>
<td>£26</td>
</tr>
<tr>
<td>Cherry and Pistachio</td>
<td></td>
</tr>
<tr>
<td>HAY SMOKED VEAL SWEETBREAD</td>
<td>£28</td>
</tr>
<tr>
<td>Caramelised Shallot and Roast Garlic</td>
<td></td>
</tr>
</tbody>
</table>

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