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

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 Lobster
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

ENGLISH SPARKLING WINE OF THE MONTH

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>150ml</th>
<th>750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nyetimber, &quot;Classic Cuvée&quot; MV</td>
<td>£22</td>
<td>£110</td>
</tr>
<tr>
<td>Nyetimber, Rosé NV</td>
<td>£24</td>
<td>£120</td>
</tr>
<tr>
<td>Nyetimber, Blanc de Blancs 2010</td>
<td>£26</td>
<td>£130</td>
</tr>
<tr>
<td>Nyetimber, &quot;Tillington&quot; 2010</td>
<td></td>
<td>£190</td>
</tr>
<tr>
<td>Nyetimber, &quot;1086&quot; Prestige Cuvée 2009</td>
<td></td>
<td>£260</td>
</tr>
</tbody>
</table>

A £35 per person entertainment charge will apply to guests dining from the A La Carte Menu

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LIVE AT THE RITZ
Saturday 31st August 2019 £125

ISLE OF MULL SCALLOP
Apple and Marigold

DATTERINI TOMATO
New Season Almond and Anise Hyssop

SEA BREAM
Courgette, Basil and Menton Lemon

BALLOTINE OF DUCK LIVER
Peach and Hazelnut

CORNISH BRILL
Mussels and Beach Herbs

VAR SALMON
Summer Vegetables and Lemon Verbena

BEEF WELLINGTON
Wild Mushroom and Red Wine

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

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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

NATIVE LOBSTER £28
Apple and Marigold

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 £56

NATIVE LOBSTER
Broad Beans and Lemon Verbena £54

 YORKSHIRE GROUSE
Ceps, Juniper and Blackberry £45

DOVER SOLE
New Season Leeks, Cauliflower and Caviar £48

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

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

FILLET OF VEAL
English Peas and Truffle £55

A £35 per person entertainment charge will apply to guests dining from the A La Carte Menu.

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DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PINK CHAMPAGNE AND PEACH</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Rosemary and Verbena</td>
<td></td>
</tr>
<tr>
<td><strong>ENGLISH RASPBERRIES</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Vanilla and Elderflower</td>
<td></td>
</tr>
<tr>
<td><strong>SALTED PEANUT PARFAIT</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Caramel and Dulcey</td>
<td></td>
</tr>
<tr>
<td><strong>WOODRUFF MOUSSE</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Cherry and Almond</td>
<td></td>
</tr>
<tr>
<td><strong>GRAND MARNIER SOUFFLÉ</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Vanilla Chantilly</td>
<td></td>
</tr>
<tr>
<td><strong>TAHITIAN VANILLA MOUSSE</strong></td>
<td>£18</td>
</tr>
<tr>
<td>Apple and Marigold</td>
<td></td>
</tr>
<tr>
<td><strong>CRÊPES SUZETTE</strong></td>
<td>£36</td>
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<tr>
<td>Serves two people</td>
<td></td>
</tr>
<tr>
<td>Please place your order at the beginning of</td>
<td></td>
</tr>
<tr>
<td>the meal</td>
<td></td>
</tr>
<tr>
<td>Our Maitre d’hotel will be delighted to</td>
<td></td>
</tr>
<tr>
<td>prepare them at your table</td>
<td></td>
</tr>
<tr>
<td><strong>BRITISH CHEESE</strong></td>
<td>£25</td>
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</tbody>
</table>