ARTS DE LA TABLE

BEEF WELLINGTON  £98
Celeriac and Perigord Truffle
*Please allow 40 minutes preparation time
Serves two people

HAY AGED BRESSE DUCK  £96
Smoked Beetroot and Lavender
*Please allow 50 minutes preparation time
Serves two people

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

CHAMPAGNE OF THE MONTH

<table>
<thead>
<tr>
<th></th>
<th>150ml</th>
<th>750ml</th>
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</thead>
<tbody>
<tr>
<td>Louis Roederer, Brut Premier NV</td>
<td>£26</td>
<td>£130</td>
</tr>
<tr>
<td>Louis Roederer, Rosé 2013</td>
<td>£34</td>
<td>£170</td>
</tr>
<tr>
<td>Louis Roederer, Blanc de Blancs 2011</td>
<td>£38</td>
<td>£190</td>
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<tr>
<td>Louis Roederer, Cristal 2008</td>
<td>-</td>
<td>£460</td>
</tr>
<tr>
<td>Louis Roederer, Cristal Rosé 2008</td>
<td>-</td>
<td>£1,100</td>
</tr>
<tr>
<td>Louis Roederer, Cristal “Vinotheque” 1995</td>
<td>-</td>
<td>£1,750</td>
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</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

ISLE OF MULL SCALLOP £27
Fennel and Lemon

NATIVE LOBSTER £36
Heritage Beetroot and Bergamot

LANGOUSTINE £37
Á La Nage and Bronze Fennel

NORFOLK CRAB £36
Granny Smith Apple and Avocado

BEEF TARTARE £28
Wood Sorrel and Parsley

BALLOTINE OF DUCK LIVER £27
Damson and Pistachio

HAY SMOKED VEAL SWEETBREAD £28
Caramelised Shallot and Madeira

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MAIN COURSES

BRILL
Ceps, Celeriac and Supreme Sauce £47

DOVER SOLE
New Season Leeks, Cauliflower and Caviar £48

CORNISH TURBOT
Lobster and Sea Fennel £56

KENTISH LAMB
Turnip and Caramelised Shallot £46

ANJOU PIGEON
Celeriac, Quince and Truffle £47

TOURNEDOS OF BEEF
Salsify, Lovage and Smoked Bone Marrow £45

FILLET OF ROE DEER
Smoked Beetroot, Elderberry and Chestnut £49
DESSERTS

CARAMELISED PINEAPPLE £18
Exotic Fruits and Vanilla

SALTED PEANUT PARFAIT £18
Caramel and Dulcey

FIG LEAF MOUSSE £17
Almond and Port

GRAND MARNIER SOUFLÉ £18
Vanilla Chantilly

DARK CHOCOLATE GANACHE £19
Sea Salt and Hazelnut

CHESTNUT MERINGUE £19
Pear and Tonka

CRÈPES 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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