

## ARTS DE LA TABLE

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*Kindly note that all dishes serve two people*

BEEF WELLINGTON £88

Celeriac and Perigord Truffle

*Please allow 40 minutes preparation time*

HAY AGED BRESSE DUCK £86

Damson and Lavender

*Please allow 40 minutes preparation time*

CRÊPES SUZETTE £36

*Please allow 15 minutes preparation time*

Please speak to your waiter to view our Vegetarian, Vegan or 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

## EPICUREAN MENU

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*To be served to the whole table  
Please ask your waiter for assistance*

FIVE COURSES £92

Classic Wine Selection £75  
Fine Wine Selection £130  
*Five glasses served*

SEVEN COURSES £114

Classic Wine Selection £85  
Fine Wine Selection £150  
*Six glasses served*

*Please note this menu is only available before 21:00*

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## FIRST COURSES

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NORFOLK CRAB Granny Smith Apple and Avocado	£30
NATIVE LOBSTER Heritage Tomato, Basil and Almond	£34
LANGOUSTINE À La Nage and Bronze Fennel	£35
VEAL SWEETBREAD Roscoff Onion and Madeira	£26
BALLOTINE OF DUCK LIVER Damson and Pistachio	£27

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## MAIN COURSES

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SEA BASS	£44
Lobster, Crab and Menton Lemon	
CORNISH TURBOT	£54
Girolle and New Season Almond	
BRESSE DUCK	£40
Heratige Beetroot and Walnut	
CUTLET AND FILLET OF LAMB	£43
Courgette, Basil and Olive	
TOURNEDOS OF BEEF	£45
Salsify, Lovage and Smoked Bone Marrow	

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## DESSERTS

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RITZ CHOCOLATE SOUFFLÉ Vanilla Chantilly	£18
KENTISH STRAWBERRY Vanilla and Lime	£19
BANANA Caramel and Yoghurt	£19
PEACH MERINGUE Lemon Verbena and Champagne	£19
SALTED CARAMEL PARFAIT Fudge and Dulcey	£20
SELECTION OF BRITISH ARTISAN CHEESE	£28

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