The Ritz Garden

M E N U
Our Menu

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Please note a minimum spend of £21 per person applies.

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.
CAVIAR MENU
Served between 11:30am and 10:00pm

ROYAL BELGIAN PLATINUM

Platinum Sturgeon Caviar has an intense flavour, often with long hazelnut notes and a colour ranging from dark grey to ebony.

30g £155
50g £230

Vodka Pairing: Absolut Elyx £15 per 50ml

ROYAL BELGIAN OSCIETRA

Oscietra produces its eggs after eight years. It has a nutty, mellow taste, which develops into a buttery sweetness similar to lobster, and a golden brown to slate colour. Historically the egg is smaller than Beluga Caviar, but with increased farming, the egg size can sometimes be almost as large as its mighty cousin Beluga.

30g £180
50g £300

Vodka Pairing: Chopin £22 per 50ml

ROYAL BELGIAN BELUGA

Beluga is considered as the King of Caviar, Beluga is rare because it takes 12 years to produce its eggs. Steely grey in colour, it is often the largest egg with notes of walnuts and cream and hints of both the sea and finest quality salt.

30g £375
50g £700

Vodka Pairing: Beluga Gold Line £41 per 50ml

Should you have any dietary requirements please inform your waiter.
FOOD MENU

GARDEN SANDWICHES
All served with French Fries

Ritz Classic Club £25
Smoked Salmon Club £26
Salt Beef Sandwich, Sourdough and Mustard £26

GARDEN CLASSICS

Burrata Salad, Tomato and Basil £24
Tuna Niçoise Salad £24
Fish Goujons £26
Caesar Salad, Chicken and Bacon £26
Oak Smoked Salmon £28
Six Rossmore Oysters £28
The Ritz Cheeseburger £28
Native Lobster, Brioche and Bronze Fennel £33
Plat du Jour £36
Terrine of Game, Sourdough and Walnut £36
Serves two people

DESSERTS

Selection of Homemade Sorbet and Ice Cream £14
Mango Mousse, Passionfruit and Lime £17
Amedei Chocolate Mousse, Hazelnut and Caramel £17

Traditional Afternoon Tea £55
To be served to a minimum of two people
Price shown is per person

Should you have any dietary requirements please inform your waiter.
CHAMPAGNE

BRUT

Barons de Rothschild ‘Réserve Ritz’, Brut NV £21 £98
Bollinger ‘Special Cuvée’, Brut NV £26 £130
Charles Heidsieck, Blanc de Blancs NV £28 £140
Ruinart, Blanc de Blancs NV £28 £160

ROSÉ

Barons de Rothschild ‘Réserve Ritz’, Rosé NV £24 £112
Billecart-Salmon, Rosé NV £26 £135
Laurent-Perrier, Rosé NV £30 £150

VINTAGE

Dom Perignon, Brut 2010 £290
Louis Roederer ‘Cristal’, Brut 2012 £490
Krug, Brut 2006 £570
Dom Perignon, Rosé 2006 £590

SPARKLING WINE

Nyetimber ‘Classic Cuvée’, Brut NV £22 £110
Nyetimber, Rosé NV £120
Nyetimber, Blanc de Blancs Vintage 2013 £130

Should a vintage be no longer available, we will offer a suitable alternative.
The full restaurant wine list is available on request.
## W I N E S

### W H I T E  W I N E

<table>
<thead>
<tr>
<th>Wine</th>
<th>Vintage</th>
<th>Glass 175ml</th>
<th>Bottle 750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ritz Montagny 1er Cru, Château de la Saule Burgundy, France</td>
<td>2016</td>
<td>£16</td>
<td>£62</td>
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<tr>
<td>Pinot Bianco ‘Finado’, Cantina Andriano Alto Adige, Italy</td>
<td>2019</td>
<td>£17</td>
<td>£65</td>
</tr>
<tr>
<td>Riesling Trocken, Schieferkopf Baden, Germany</td>
<td>2017</td>
<td>£17</td>
<td>£65</td>
</tr>
<tr>
<td>Chablis, Seguinot Bordet Burgundy, France</td>
<td>2019</td>
<td>£18</td>
<td>£70</td>
</tr>
<tr>
<td>Sauvignon Blanc, Harwood Hall Malborough, New Zealand</td>
<td>2019</td>
<td>£20</td>
<td>£75</td>
</tr>
<tr>
<td>Sancerre ‘Grande Cuvée’, Comte Lafond Loire Valley, France</td>
<td>2017</td>
<td>£30</td>
<td>£130</td>
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</tbody>
</table>

### R O S É  W I N E

<table>
<thead>
<tr>
<th>Wine</th>
<th>Vintage</th>
<th>Glass 175ml</th>
<th>Bottle 750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Côtes de Provence ‘Whispering Angels’, Château d’Esclans, Provence, France</td>
<td>2020</td>
<td>£19</td>
<td>£75</td>
</tr>
</tbody>
</table>

### R E D  W I N E

<table>
<thead>
<tr>
<th>Wine</th>
<th>Vintage</th>
<th>Glass 175ml</th>
<th>Bottle 750ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ritz Pauillac, Domaines Barons de Rothschild ‘Lafite’, Bordeaux, France</td>
<td>2015</td>
<td>£18</td>
<td>£69</td>
</tr>
<tr>
<td>Rioja Reserva, Marques de Murrieta Rioja, Spain</td>
<td>2015</td>
<td>£19</td>
<td>£70</td>
</tr>
<tr>
<td>Pinot Noir, Gem Martinborough, New Zealand</td>
<td>2011</td>
<td>£20</td>
<td>£75</td>
</tr>
<tr>
<td>Château Cap de Faugeres Bordeaux, France</td>
<td>2015</td>
<td>£22</td>
<td>£85</td>
</tr>
<tr>
<td>Syrah, Mullineux, Swartland, South Africa</td>
<td>2016</td>
<td>£24</td>
<td>£95</td>
</tr>
<tr>
<td>Barolo, Prunotto, Piedmont, Italy</td>
<td>2016</td>
<td>£28</td>
<td>£110</td>
</tr>
</tbody>
</table>

Should a vintage be no longer available, we will offer a suitable alternative.
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THE CLASSICS

ALL AT £23

COSMOPOLITAN
Citron Vodka, Fresh Lime Juice, Cranberry Juice, Cointreau Orange Liquor

MOJITO
White Rum, Fresh Mint, Soda Water, Fresh Lime Juice, Sugar

PIMM’S CUP
Pimm’s, Lemonade, Cucumber, Fresh Mint, Fresh Strawberries, Fresh Lemon, Fresh Orange

NEGRONI
Gin, Sweet Vermouth, Campari

ESPRESSO MARTINI
Vodka, Kahlua, Frangelico, Espresso
THE SIGNATURES

ALL AT £23

RIVO LI VESPER
Bombay Sapphire Gin, Beluga Vodka, Lillet Blanc Vermouth, China Elixir Liqueur

CHURCHILL’S COURAGE
Butter Washed Woodford Reserve Bourbon, Maple Syrup, Ramos Pinto White Port, Vanilla Bitters, Lemon Peel

JALISCO BREEZE
Tequila, Fresh Grapefruit Juice, Thyme and Pepper Syrup, Fresh Raspberries

THE EMERALD
Chivas 12-Year-Old, Noily Prat, Mint and Spinach Syrup, Fresh Lemon Juice, Orange Bitters

CÉSAR RITZ
Stolichnaya Elit Vodka, Fortunella Golden Orange, Liqueur, Fresh Lemon and Lime Juice, Fresh Raspberries, Raspberry Infused Chardonnay Foam
THE CELEBRATIONS

ALL AT £25

RITZ 110
Gold Leaf Infused Absolut Elyx Vodka, Grand Marnier, Peach Liquor, finished with Champagne

THE RIVOLI 75
Star of Bombay Gin, Fresh Lime Juice, Simple Syrup, Grapefruit Bitters, finished with Champagne

IRON LADY
Bombay Sapphire Gin, Homemade Quinine Bark Cordial, Lime Essential Oils, finished with Champagne

TWINKLE
Vodka, Elderflower Liquor, finished with Champagne

THE KENTISH HIGHBALL
Vanilla Infused Vodka, Clarified Strawberry Water, Sugar Syrup, finished with Rosé Champagne

PERUVIAN SPRITZ
Pussanga Liquer, Campari, Crushed Olives Syrup, Pomegranate Seeds, finished with Champagne
## SPIRITS

### GIN

- Bombay Sapphire $15
- Whitley Neill Rhubarb & Ginger $15
- Hendrick’s $16
- Tanqueray No. Ten $17
- Monkey 47 $18

### VODKA

- Absolut Elyx $15
- Grey Goose $15
- Belvedere $15
- Beluga Noble $16
- Stolichnaya Elit $19

### RUM

- Bacardi Carta Blanca $15
- Bacardi 8 Years Old $16
- Dictador 12 Years Old $16
- Zacapa XO $36

### TEQUILA

- Olmeca Altos Plata $17
- Don Julio Reposado $19
- Patron Silver $21

### COGNAC

- Martell VSOP $17
- Martell XO $29
SPIRITS

CACHACA

Leblon Reserva Especial £21

BLENDED WHISKY

Johnnie Walker Black Label £17
Chivas Regal 12 Years Old £17

SINGLE MALTS

Laphroaig Quarter Cask £18
Macallan 12 Years Old Sherry Cask £36

NORTH AMERICAN WHISKEY

Gentleman Jack £18
Woodford Reserve £18

BEER

BOTTLED BEER 330ml

Heineken, Peroni £10
Meantime London Pale Ale £10
Aspall Cider £10
Becks Blue £10
## Soft Drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fever Tree Mixers - Tonic Water, Light Tonic Water, Soda Water, Bitters Lemon, Lemonade, Ginger Ale, Ginger Beer</td>
<td>200ml</td>
<td>£5.50</td>
</tr>
<tr>
<td></td>
<td>250ml</td>
<td>£5.50</td>
</tr>
<tr>
<td>Elderflower Pressé</td>
<td></td>
<td>£6.50</td>
</tr>
<tr>
<td>Fresh Juices - Tomato, Peach, Pineapple, Orange, Apple,</td>
<td></td>
<td>£8.00</td>
</tr>
<tr>
<td>Coca-Cola, Diet Coca-Cola, Coca-Cola Zero</td>
<td>330ml</td>
<td>£5.50</td>
</tr>
<tr>
<td></td>
<td>750ml</td>
<td>£6.50</td>
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</tbody>
</table>

## Bottled Water

<table>
<thead>
<tr>
<th>Description</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Llanllyr Source Still or Sparkling</td>
<td></td>
<td>£6.50</td>
</tr>
<tr>
<td>Evian, Perrier, San Pellegrino</td>
<td></td>
<td>£7.00</td>
</tr>
</tbody>
</table>
THE NON-ALCOHOLIC
ALL AT £14

SUMMER SCENT
Cucumber, Basil, Sugar Syrup, Green Tea, Soda Water

SMOOTH BERRIES
Fresh Raspberries, Lychee Juice, Pomegranate Juice

RITZ ICED TEA
Earl Grey Imperial, Fresh Lemon Juice

HOT BEVERAGES
ALL AT £8

LOOSE LEAF
Ritz Royal English
Earl Grey Imperial
Darjeeling First Flush

INFUSIONS
Moroccan Mint
Lemon Verbena
Chamomile Flowers

COFFEE
Ritz Filter Coffee
Americano
Espresso
Caffè Latte
Cappuccino
Flat White
Decaffeinated Coffee available on request

HOT CHOCOLATE
# Alcohol By Volume

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

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<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne</td>
<td>12%–13%</td>
<td>Ricard</td>
<td>45%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Wine</td>
<td>11%–14%</td>
<td>Sherry</td>
<td>16%–18%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Wine</td>
<td>12%–15%</td>
<td>Gin</td>
<td>37%–48%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beers</td>
<td>3%–6%</td>
<td>Vodka</td>
<td>37%–40%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vermouth</td>
<td>14%–18%</td>
<td>Rum</td>
<td>40%–63%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Campari</td>
<td>25%</td>
<td>Whiskies</td>
<td>40%–54%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pernod</td>
<td>40%</td>
<td>Cognac</td>
<td>35%–53%</td>
<td></td>
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</tr>
</tbody>
</table>

Prices include Value Added Tax.

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Ritz Hotel are served in 50ml, Wines are available in 175ml and Champagne at 150ml as standard.

Smaller measures of wine and spirits are available upon request.

Please note a minimum spend of £21 per person applies.

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