

THREE COURSE MENU

£77

Cornish Sea Bass
Courgette and Menton Lemon

Heritage Tomato
Parmesan and Basil

Beef Tartare
Truffle and Radish



Halibut
Cucumber, Mussel and Dill

Suffolk Lamb
English Pea and Mint

Bresse Duck
Heritage Beetroot and Lavender



Apricot Soufflé
Almond and Vanilla

Toasted Coconut
Raspberry and White Chocolate

British Artisan Cheese
Supplement £16
Additional Course £33

The Ritz Selection Tea and Coffee
£9.50

CHAMPAGNE OF THE MONTH

		150ml	750ml
Charles Heidsieck, Brut Réserve	NV	£24	£120
Charles Heidsieck, Rosé Réserve	NV	£28	£140
Charles Heidsieck, Blanc de Blancs	NV	£30	£150
Charles Heidsieck, Brut Millésimé	2012		£180
Charles Heidsieck, 'Blanc des Millénaires'	2007	£48	£280
Charles Heidsieck, 'Champagne Charlie'	NV	£75	£520

Vegetarian, Vegan or Allergens Menus are available on request.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the bill.

EPICUREAN JOURNEY

The Epicurean menu demonstrates the love and knowledge of gourmet food and fine wine, dedicated to the gourmand who takes pleasure in enjoying and exploring luxurious food. Escoffier, the king of chefs and chef of kings, who partnered with Cesar Ritz, had a mantra; "Good food and good cooking is the foundation of all happiness"

Five Course

£150

Classic Wine Selection

£85

Fine Wine Selection

£145

Prestige Wine Selection

£255

Five glasses served



Seven Course

£170

Classic Wine Selection

£110

Fine Wine Selection

£195

Prestige Wine Selection

£295

Six glasses served

To augment your dining experience, this menu including dietary amendments must be served to the entire table. Not all dietary requirements can be catered for and this menu is only available before 13:30 during lunch and 20:30 during dinner.

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FIRST COURSE

Dorset Crab
Almond and Grape
£42

Native Lobster
Tomato and Basil
£47

Langoustine
A la Nage and Bronze Fennel
£49

Ballotine of Duck Liver
Cherry and Pistachio
£39

Veal Sweetbread
Parmesan and Truffle
£43

MAIN COURSE

Sea Bass
Mussel, Courgette and Menton Lemon
£60

Cornish Turbot
Cucumber and Oscietra Caviar
£75

Cutlet of Suffolk Lamb
Roscoff Onion and Mint
£59

Bresse Duck
Apricot, Almond and Lavender
£62

Tournedos of Beef
Lovage and Smoked Bone Marrow
£66

ARTS DE LA TABLE

*The timeless dining tradition of table side service,
paying homage to classic dishes and displaying
the perfect harmony between the kitchen and service*

Serves 2 guests

Please allow 40 minutes preparation time

Hay Aged Bresse Duck
Honey, Lavender and Smoked Beetroot
£114

Beef Wellington
Hen of the Wood and Perigord Truffle
£128

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DESSERT

Ritz Chocolate Soufflé
Vanilla Chantilly
£25

Salted Hazelnut
Praline and Milk Ice Cream
£25

Banana and Caramel Parfait
Fudge and Dulcey
£25

Mille Feuille
Almond, Vanilla and Tonka
£25

Kentish Strawberry
Custard and Caramelised Almond
£25

ARTS DE LA TABLE

*What started as a mistake turned into a legendary dessert
Created by Henri Carpentier in 1895 whilst preparing a dessert
for the Prince of Wales, the future King Edward VII of England*

*Serves 2 guests
Please allow 15 minutes preparation time*

Crêpe Suzette
£56