

*We have created this menu for the Michelin-starred Ritz Restaurant, full of distinctive classical dishes complemented by a legendary wine list and unparalleled service.*

*Our focus is on utilising the finest of seasonal British ingredients with Escoffier-influenced recipes to achieve culinary evolution and produce unique, sublime creations.*



*At the helm of this cornerstone of London luxury*  
*Executive Chef John Williams MBE*  
*Head Chef Spencer Metzger*  
*Head Pastry Chef Lewis Wilson*  
*Restaurant Manager Luigi Cagnin MCA*  
*Head of Wine and Beverage Giovanni Ferlito MCA*  
*Head Sommelier Matteo Furlan DipWSET*

*“Our menu is filled with theatre and true gastronomy”*  
*Chef John Williams MBE*

## 5 COURSE EPICUREAN MENU

Ballotine of Duck Liver  
Damson and Pistachio

Langoustine  
À la Nage and Bronze Fennel

Dover Sole  
Wild Mushroom and Sea Fennel

Fallow Deer  
Juniper, Walnut and Blackberry

Yorkshire Rhubarb  
Vanilla Custard

Mont Blanc  
Chestnut and Rum

*All prices are inclusive of VAT and a discretionary  
service charge of 12.5% will be added to the bill.*

## CHAMPAGNE OF THE MONTH

		<i>150ml</i>	<i>750ml</i>
Deutz Brut Classic	NV	£24	£110
Deutz Rosé	NV	£28	£130
Deutz Vintage	2014	£32	£160
Deutz Hommage Glacier Blanc de Noris	2012		£190
Deutz Cuvée William Deutz	2000		£240
Deutz Amour de Deutz Blanc de Blancs	2010		£320



## CONTINUE YOUR JOURNEY

Selection of Tea

£9.50

Selection of Coffee

£9.50

Ritz Infusion

*Served from our Trolley*

£15

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