

*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*

## 7 COURSE EPICUREAN MENU

Isle of Mull Scallop  
Bergamot and Avocado

Ballotine of Duck Liver  
Damson and Pistachio

Dover Sole  
Wild Mushroom and Sea Fennel

Egg Custard  
Parmesan and Truffle

Anjou Pigeon  
À la Presse

Yorkshire Rhubarb  
Vanilla Custard

Mont Blanc  
Chestnut and Rum

*Vegetarian, Vegan and Allergen Menus are available on request.*

*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

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

