

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.

The Ritz London supports local farmers and food suppliers to celebrate the bounty of farm and sea produce from all over the United Kingdom and beyond. We like, where possible, to use sustainable, zero-mile, quality ingredients throughout our menus.



At the helm of this cornerstone of London luxury
Executive Chef John Williams MBE
Premier Sous Chef Deepak Mallya
Premier Sous Chef Ian Musgrave
Head Pastry Chef Lewis Wilson
Restaurant Manager Enzo Buonocore
Head of Wine and Beverage Giovanni Ferlito MCA

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

SEVEN COURSE EXPERIENCE
£197

Isle of Mull Scallop
Avocado and Citrus

Ballotine of Duck Liver
Damson and Pistachio

Heritage Potato
Oyster and Crème Crue

Cornish Turbot
“Veronique”

Anjou Pigeon
À la Presse

Apple Marigold
Vanilla

Menton Lemon
Yoghurt and Honey

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

THE EPICUREAN JOURNEY

Enhance your Epicurean Journey with six glasses of wine selected to pair with your Epicurean journey.

Classic Wine Selection	£125
Fine Wine Selection	£235
Prestige Wines Selection	£390



CHAMPAGNE OF THE MONTH

	<i>150ml</i>	<i>750ml</i>
Taittinger, Réserve Brut NV	£26	£130
Taittinger, Prestige Rosé NV	£30	£150
Taittinger, Vintage 2015	£36	£190
Taittinger, Comtes de Champagne BdB 2011	£60	£360
Taittinger, Comtes de Champagne Rosé 2007		£480

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