



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

ARTS DE LA TABLE MENU

Wild Sea Bass
Courgette and Menton Lemon



Beef Wellington
Hen of the Wood and Périgord Truffle



Apple Yoghurt
Celery



Crêpe Suzette

*Only limited dietary requirements can be catered to and
must be served to the entire table.*

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

CHAMPAGNE OF THE MONTH

	150ml	750ml
Louis Roederer, Collection 244 MV	£28	£140
Louis Roederer, Rosé 2016	£38	£190
Louis Roederer, Blanc de Blancs 2015	£44	£220
Louis Roederer, Cristal 2015	£105	£525
Louis Roederer, Cristal Rosé 2014		£1,250
Louis Roederer, Cristal Vinothèque 2000		£1,750
Louis Roederer, Cristal Vinothèque Rosé 1999		£2,800



CONTINUE YOUR JOURNEY

Selection of Tea

£9.50

Selection of Coffee

£9.50

Ritz Infusion

Served from our Trolley

£19

The Ritz London are supporters of Fair Trade and Rainforest Alliance Teas and Coffees

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