

ARTS DE LA TABLE

BEEF WELLINGTON £85
Perigord Truffle and Wild Mushrooms
Please allow 40 minutes preparation time
Serves minimum two people

SPICED BRESSE DUCK £90
Apricot and Raisin
Please allow 45 minutes preparation time
Serves minimum of two people

STEAMED AROMATIC LOBSTER £54
Carrot, Fennel and Angelica
Serves one person

BAKED ALASKA £18 Per Person
Cherry Flambé
Please allow 15 minutes preparation time
Serves minimum two people

MENU SURPRISE

To be served for the whole table

SIX SEASONAL COURSES £105
Designed by Chef John Williams

*Any dietary requirements can be catered for,
please ask your waiter for assistance*

Giovanni Ferlito Head Sommelier offers a choice
of classic or fine wines by the glass

Menu with Classic Wine Selection
Six glasses served £175 per person

Menu with Fine Wine Selection
Six glasses served £205 per person

Please note this menu is only available before 21:00

A £35 per person entertainment charge will apply to guests dining
from the A La Carte menu or Menu Surprise

Please speak to your waiter to view our Allergens Menu

Prices are inclusive of Value Added Tax

LIVE AT THE RITZ

£110

MONKFISH

Coco Beans, Lemon & Capers

HOME SMOKED VAR SALMON

Avocado & Bergamot

HEN'S EGG

Watercress and Girolles

DUCK FILLET

Beetroot and Oyster

TUNWORTH ROYALE

Summer Vegetables and Truffle

HALIBUT

Ratatouille and Bouillabaisse

LOIN OF LAMB

Braised Shoulder, Courgette and Tomato

BRESSE DUCK

Chicory, Duck Liver and Orange

APRICOT SOUFFLÉ

Rosemary Ice Cream

BLACK CHERRY KIRSCH

Vanilla Rice Pudding

BRITISH CHEESE

£19 as an additional course

£10 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

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FIRST COURSES

PEA ROYALE £18
Summer Vegetables and Truffle

NORFOLK CRAB £48
Pickled Cucumber, Egg Yolk and Oscietra Caviar

LANGOUSTINE £28
Fennel, Verbena and Broad Beans

VEAL SWEETBREAD £28
Truffle, Potato and Celeriac

TERRINE OF GOOSE LIVER £26
Peach and Almonds

AGNOLOTTI “TON SUR TON” £28
Caramelised Onions

ROAST SCALLOP £26
Smoked Eel, Apple and Watercress

LOBSTER £28
Tomato and Avocado

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MAIN COURSES

TURBOT	£56
Almond, Girolles and Truffle	

SEA BASS	£42
Squid, Artichoke and Saffron	

DOVER SOLE	£52
Dublin Bay Prawns, Oyster and Grapes	

LOIN OF LAMB	£40
Braised shoulder, Courgette and Tomato	

TOURNEDOS OF BEEF	£45
Smoked Ox Cheek, Horseradish and Red Wine	

BRESSE DUCK	£40
Chicory, Duck Liver and Orange	

FILLET OF VEAL	£48
Girolles, Broad Bean and Grelot Onion	

ANJOU PIGEON "PERIGOURDINE"	£46
Beetroot and Romanesco	

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DESSERTS

COCONUT MOUSSE £17
Compressed Pineapple and Passionfruit Sorbet

APRICOT SOUFFLÉ £17
Rosemary Ice Cream

AMEDEI CHOCOLATE CREMEUX £17
Orange and Speculoos

BLACK CHERRY KIRSCH £17
Vanilla Rice Pudding

KENTISH STRAWBERRIES £17
Tonka and Vanilla

GRAND MARNIER SOUFFLÉ £17
Crème Chantilly

SAVARIN £18
Fresh Peach and Lemon Verbena

CRÊPES SUZETTE £36
Serves two people
Please place your order at the beginning of the meal
Our Maitre d'hotel will be delighted to prepare them
at your table

BRITISH CHEESE £19

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