

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

ROASTED MONKFISH TAIL £95
Fennel and Fruits of the sea
Please allow 40 minutes preparation time
Serves two people

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 14:00

Please speak to your waiter to view our Allergens Menu

Prices are inclusive of Value Added Tax

THREE COURSE MENU

Sunday 30th April 2017

£62

RED MULLET

Tomato, Olive and Basil

TERRINE OF GOOSE LIVER

Mango, Gingerbread and Tonka Bean

WILD MUSHROOM CONSOMMÉ

Morel Custard

BRILL

Kohlrabi and Brown Shrimps

TRADITIONAL ROAST SIRLOIN AND RIB OF BEEF

BRESSE DUCK

Chicory, Duck Liver and Orange

RHUBARB SOUFFLÉ

Elderflower Sorbet

COCONUT MOUSSE

Compressed Pineapple and Passionfruit Sorbet

BRITISH CHEESE

£19 as an additional course

£10 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

CHAMPAGNE OF THE MONTH

Served by the glass 150ml

Perrier-Jouët, Grand Brut	NV	£26
Perrier-Jouët, Blason Rosé	NV	£34
Perrier-Jouët, Blanc de Blancs	NV	£38

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FIRST COURSES

PEA ROYALE £18
Spring Vegetables and Truffle

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

LANGOUSTINE £28
Cauliflower and Verbena

VEAL SWEETBREAD £28
Truffle, Potato and Celeriac

TERRINE OF GOOSE LIVER £26
Mango, Gingerbread and Tonka Bean

AGNOLOTTI “TON SUR TON” £28
Caramelised Onions

ROAST SCALLOP £26
Smoked Eel, Apple and Watercress

WILD MUSHROOM CONSOMMÉ £19
Morel Custard

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MAIN COURSES

TURBOT	£52
Leeks, Oscietra Caviar and Champagne Sauce	

SEA BASS	£42
Quinoa, Sea Vegetables and Smoked Eel	

NATIVE LOBSTER	£52
Spiced Carrot and Bergamot	

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
Morels, Broad Bean and Wild Garlic	

ANJOU PIGEON "PERIGOURDINE"	£46
Beetroot and Romanesco	

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DESSERTS

CARAMELIZED APPLE £17
Vanilla Chantilly

RHUBARB SOUFFLÉ £17
Elderflower Sorbet

AMEDEI CHOCOLATE CREMEUX £17
Orange and Speculoos

COCONUT MOUSSE £17
Compressed Pineapple and Passionfruit Sorbet

HAZELNUT SEMI-FREDDO £17
Chocolate and Vanilla

GRAND MARNIER SOUFFLÉ £17
Crème Chantilly

LEMON HAZELNUT PRALINE DELIGHT £18
Fresh Lemon Sorbet

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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