

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 14:00

Please speak to your waiter to view our Allergens Menu

Prices are inclusive of Value Added Tax

THREE COURSE MENU

£62

MONKFISH

Coco Beans, Lemon and Capers

TERRINE OF GOOSE LIVER

Peach and Almonds

HENS EGG

Watercress and Girolles

HALIBUT

Ratatouille and Bouillabaisse

TRADITIONAL ROAST RIB AND SIRLOIN OF BEEF

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

CHAMPAGNE OF THE MONTH

Served by the glass 150ml

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| Piper-Heidsieck, | NV | £24 |
| Piper-Heidsieck, Rosé | NV | £26 |
| Piper-Heidsieck, Vintage | 2006 | £30 |

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FIRST COURSES

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| PEA ROYALE Summer Vegetables and Truffle | £18 |
| NORFOLK CRAB Pickled Cucumber, Egg Yolk and Oscietra Caviar | £48 |
| LANGOUSTINE Fennel, Verbena and Broad Beans | £28 |
| VEAL SWEETBREAD Truffle, Potato and Celeriac | £28 |
| TERRINE OF GOOSE LIVER Peach and Almonds | £26 |
| AGNOLOTTI “TON SUR TON” Caramelised Onions | £28 |
| ROAST SCALLOP Smoked Eel, Apple and Watercress | £26 |
| LOBSTER Tomato and Avocado | £28 |

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MAIN COURSES

TURBOT £56
Almonds, 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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