

ARTS DE LA TABLE

*The timeless dining tradition of table side service,
paying homage to classic dishes and displaying
the perfect harmony between the kitchen and service*

Serves 2 guests

Please allow 40 minutes preparation time

Hay Aged Bresse Duck
Honey, Lavender and Smoked Beetroot
£114

Beef Wellington
Hen of the Wood and Perigord Truffle
£128

*What started as a mistake turned into a legendary dessert
Created by Henri Carpentier in 1895 whilst preparing a dessert
for the Prince of Wales, the future King Edward VII of England*

Serves 2 guests

Please allow 15 minutes preparation time

Crêpe Suzette
£56

CHAMPAGNE OF THE MONTH

		150ml	750ml
Perrier-Jouët, Grand Brut	NV	£28	£140
Perrier-Jouët, Blason Rosé	NV	£32	£170
Perrier-Jouët, Blanc de Blancs	NV	£36	£190
Perrier-Jouët, Belle Epoque Brut	2013	£55	£340
Perrier-Jouët, Belle Epoque Rosé	2012		£500
Perrier-Jouët, Belle Epoque Blanc de Blancs	2006		£760

Vegetarian, Vegan or Allergens Menus are available on request.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the bill.

EPICUREAN JOURNEY

The Epicurean menu demonstrates the love and knowledge of gourmet food and fine wine, dedicated to the gourmand who takes pleasure in enjoying and exploring luxurious food. Escoffier, the king of chefs and chef of kings, who partnered with Cesar Ritz, had a mantra; “Good food and good cooking is the foundation of all happiness”

Five Course
£150

Classic Wine Selection
£85

Fine Wine Selection
£145

Prestige Wine Selection
£255

Five glasses served



Seven Course
£170

Classic Wine Selection
£110

Fine Wine Selection
£195

Prestige Wine Selection
£295

Six glasses served

To augment your dining experience, this menu including dietary amendments must be served to the entire table. Not all dietary requirements can be catered for and this menu is only available before 13:30 during lunch and 20:30 during dinner.

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FIRST COURSE

Dorset Crab
Almond and Grape
£42

Native Lobster
Tomato and Basil
£47

Isle of Mull Scallop
Smoked Butter and Finger Lime
£49

Ballotine of Duck Liver
Damson and Pistachio
£39

Veal Sweetbread
Parmesan and Truffle
£43

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MAIN COURSE

Sea Bass
Mussel, Courgette and Menton Lemon
£60

Cornish Turbot
Cucumber and Oscietra Caviar
£75

Suffolk Lamb
Roscoff Onion and Mint
£59

Bresse Duck
Apricot, Almond and Lavender
£62

Yorkshire Grouse
Blackberry and Walnut
£63

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DESSERT

Ritz Chocolate Soufflé
Vanilla Chantilly
£25

Salted Hazelnut
Praline and Milk Ice Cream
£25

Banana and Caramel Parfait
Fudge and Dulcey
£25

Mille Feuille
Almond, Vanilla and Tonka
£25

Roast Peach
Savarin with Sauternes and Verbena
£25

Selection of Artisan Cheese
£33

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