

LIVE AT THE RITZ MENU

£155

Heritage Tomato
Parmesan and Basil

Isle of Mull Scallop
Apple and Marigold

Beef Tartare
Sorrel and Radish



Var Salmon
Grapefruit and Brown Butter

Duck Liver
Peach and Hazelnut



Halibut
Cucumber, Mussel and Dill

Suffolk Lamb
Roscoff Onion and Mint

Bresse Duck
Heritage Beetroot and Lavender



Apricot Soufflé
Almond and Vanilla

Exotic Fruits
White Chocolate and Mascarpone

Selection of Artisan Cheese
Supplement £17
Additional Course £33

The Ritz Selection Tea and Coffee
£9.50

*Vegetarian, Vegan or Allergens Menus are available on request.
A £45 per person entertainment charge will apply when dining
from the A La Carte Menu and Epicurean Menu.
All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to the bill.*

EPICUREAN JOURNEY

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.

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 |

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FIRST COURSE

Dorset Crab
Almond and Grape
£42

Native Lobster
Tomato and Basil
£47

Langoustine
À la Nage and Bronze Fennel
£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

Cutlet of Suffolk Lamb
Roscoff Onion and Mint
£59

Bresse Duck
Apricot, Almond and Lavender
£62

Yorkshire Grouse
Blackberry and Walnut
£63

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

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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

ARTS DE LA TABLE

*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

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