

ARTS DE LA TABLE

BEEF WELLINGTON £90

Celeriac and Perigord Truffle

Please allow 40 minutes preparation time

Serves two people

DOVER SOLE MEUNIERE £86

Mussels, Cockles and Langoustine

Please allow 30 minutes preparation time

Serves two people

YORKSHIRE GROUSE £45

Traditional accompaniments

Please allow 30 minutes preparation time

Serves one person

GATEAUX ST HONORÉ £36

Apple and Vanilla

Please allow 15 minutes preparation time

Serves two people

CHAMPAGNE OF THE MONTH

	150ml	750ml
Taittinger Réserve Brut NV	£24	£110
Taittinger Prestige Rosé NV	£26	£140
Taittinger Prélude Grand Crus NV	-	£145
Taittinger Comtes de Champagne 2005	£36	£280
Taittinger Comtes de Champagne Rosé 2006	-	£490

Please speak to your waiter to view our Allergens Menu

The Ritz prides itself in delivering the highest of service standards therefore, we maintain our traditional values and do not include a discretionary service charge on your final account

MENU SURPRISE

To be served for the whole table

SIX SEASONAL COURSES £125
Designed by Chef John Williams

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

Giovanni Ferlito Head of Wine and Beverage offers a
choice of classic or fine wines by the glass

Menu with Classic Wine Selection
Six glasses served £210 per person

Menu with Fine Wine Selection
Six glasses served £275 per person

Please note this menu is only available before 21.00

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FIRST COURSES

ISLE OF MULL SCALLOP £27
Fennel and Lemon

NATIVE LOBSTER £36
Cucumber and Tomato

LANGOUSTINE £34
À La Nage and Bronze Fennel

NORFOLK CRAB £60
Apple, Avocado and Oscietra Caviar

BEEF TARTARE £28
Egg Yolk and Sorrel

BALLOTINE OF DUCK LIVER £26
Cherry and Pistachio

HAY SMOKED VEAL SWEETBREAD £28
Caramelised Shallot and Madeira

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MAIN COURSES

CORNISH TURBOT £56
Lobster and Sea Fennel

NATIVE LOBSTER £54
Broad Beans and Lemon Verbena

YORKSHIRE GROUSE £45
Artichoke, Juniper and Blackberry

DOVER SOLE £48
New Season Leeks, Cauliflower and Caviar

CUTLET AND FILLET OF LAMB £38
Wood Roast Pepper and Basil

TOURNEDOS OF BEEF £45
Salsify, Lovage and Smoked Bone Marrow

FILLET OF ROE DEER £48
Smoked Beetroot, Elderberry and Chestnut

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DESSERTS

CHAMPAGNE AND PEACH £17
Rosemary and Verbena

ENGLISH RASPBERRIES £17
Elderflower

SALTED PEANUT PARFAIT £17
Caramel and Dulcey

FIG LEAF MOUSSE £17
Almond and Port

GRAND MARNIER SOUFFLÉ £17
Vanilla Chantilly

TAHITIAN VANILLA MOUSSE £18
Apple and Marigold

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 £25

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