

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

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 £210 per person

Six glasses served

Menu with Fine Wine Selection £275 per person

Six glasses served

Please note this menu is only available before 13:30

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

THREE COURSE MENU

Monday 14th October 2019

£59

BALLOTINE OF DUCK LIVER

Damson and Yoghurt

DATTERINI TOMATO

Aged Parmesan and Anise Hyssop

SEA BREAM

Courgette, Fennel and Menton Lemon

HALIBUT

Mussels, Romanesco and Beach Herbs

CUTLET AND FILLET OF LAMB

Wood Roast Pepper and Basil

BRESSE DUCK

Apricot and Lavender

EXOTIC FRUIT SOUFFLÉ

Coconut Sorbet

ENGLISH RASPBERRIES

Vanilla and Elderflower

BRITISH CHEESE

£25 as an additional course

£15 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

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

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FIRST COURSES

ISLE OF MULL SCALLOP Fennel and Lemon	£27
NATIVE LOBSTER Cucumber and Tomato	£36
LANGOUSTINE Á La Nage and Bronze Fennel	£34
NORFOLK CRAB Apple, Avocado and Oscietra Caviar	£60
BEEF TARTARE Egg Yolk and Sorrel	£28
BALLOTINE OF DUCK LIVER Cherry and Pistachio	£26
HAY SMOKED VEAL SWEETBREAD Caramelised Shallot and Madeira	£28

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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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