

THE EPICUREAN JOURNEY

Available before 13:45 at lunch and 20:45 at dinner

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 EXPERIENCE

£182

Enhance your Epicurean Journey with five glasses of wine selected to pair with your Epicurean journey.

Classic Wine Selection	£110
Fine Wine Selection	£205
Prestige Wine Selection	£340

SEVEN COURSE EXPERIENCE

£207

Enhance your Epicurean Journey with six glasses of wine selected to pair with your Epicurean journey.

Classic Wine Selection	£131
Fine Wine Selection	£246
Prestige Wines Selection	£410

To augment your dining experience, this menu including dietary amendments must be enjoyed by the entire table. Kindly note that not all dietary requests can be catered for.

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus.

FIRST COURSES

Dorset Crab
Crème Fraiche and Imperial Caviar
£50

Langoustine
À la Nage and Bronze Fennel
£55

Ballotine of Duck Liver
Damson and Pistachio
£42

Delica Pumpkin
Parmesan and Sage
£40

Roast Quail
Verjus and Hazelnut
£45

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MAIN COURSES

Wild Sea Bass
Coco Bean and Menton Lemon
£64

Cornish Turbot
"Ton Sur Ton"
£85

Suffolk Lamb
Aubergine and Black Garlic
£65

Roe Deer
Smoked Beetroot and Juniper
£65

Fillet of Veal
English Turnip and Lovage
£68

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*

Dover Sole
Sentiments of the Sea
£170

Beef Wellington
Hen of the Wood and Périgord Truffle
£150

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DESSERT

Ritz Chocolate Soufflé
Vanilla Chantilly
£27

The Ritz Signature Chocolate
Pedro Ximénez and Raisin
£27

Seasonal Citrus Fruits
Set Vanilla Custard
£27

Chestnut Mont Blanc
Rum and Caramelised Pear
£27

Port Roast Fig
Orange and Olive Oil
£27

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.

Crêpe Suzette
Serves 2 guests
£62

In the early 20th century, sweet and savoury dishes began to be served separately instead of as a joint culinary experience.

Cheese, therefore, became the perfect course to neutralise your palate prior to ending your meal with something sweet.

Selection of Artisan Cheese
Served from our Trolley
£33

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THE RITZ RESTAURANT

Our Autumn menu has been carefully curated to define a style, a certain feeling, sensation, and taste. Throughout our menu you will find dishes that epitomize true gastronomy and purity.

*“We taste first with our eyes! Experimentation will steer you from the path of ‘failure’ to the one marked success”
Chef John Williams MBE*

CHAMPAGNE OF THE MONTH

	150ml	750ml
Louis Roederer, Collection 244 MV	£28	£140
Louis Roederer, Rosé 2016	£38	£190
Louis Roederer, Blanc de Blancs 2015	£44	£220
Louis Roederer, Cristal 2015	£105	£525
Louis Roederer, Cristal Rosé 2014		£1,250
Louis Roederer, Cristal Vinothèque 2000		£1,750
Louis Roederer, Cristal Vinothèque Rosé 1999		£2,800

The Ritz London supports local farmers and food suppliers to celebrate the bounty of farm and sea produce from all over the United Kingdom and beyond. We like, where possible, to use sustainable, zero-mile, quality ingredients throughout our menus.

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