



We have created this menu for the Michelin-starred Ritz Restaurant, full of distinctive classical dishes complemented by a legendary wine list and unparalleled service.

Our focus is on utilising the finest of seasonal British ingredients with Escoffier-influenced recipes to achieve culinary evolution and produce unique, sublime creations.

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.



At the helm of this cornerstone of London luxury
Executive Chef John Williams MBE
Premier Sous Chef Deepak Malhya
Premier Sous Chef Ian Musgrave
Head Pastry Chef Lewis Wilson
Restaurant Manager Enzo Buonocore
Head of Wine and Beverage Giovanni Ferlito MCA

“Our menu is filled with theatre and true gastronomy”.
Chef John Williams MBE

FIRST COURSES

Heirloom Beetroot
Goat's Cheese and Avocado
£33

Delica Pumpkin
Black Garlic and Sage
£36

MAIN COURSES

Brassica
Red Wine and Black Garlic
£50

Smoked Potato Gnocchi
Wild Mushrooms and Kohlrabi
£50

DESSERTS

Ritz Sorbet Selection
£21

Dark Chocolate Ganache
Exotic Fruits and Coconut Sorbet
£27

Sour Cherry Soufflé
Vanilla Chantilly
Only suitable for Vegetarians
£27

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

CHAMPAGNE OF THE MONTH

	<i>150ml</i>	<i>750ml</i>
Laurent-Perrier, Héritage NV	£35	£175
Laurent-Perrier, Cuvée Rosé NV	£37	£185
Laurent-Perrier, Vintage 2015	£39	£195
Laurent-Perrier, Grand Siècle Iteration N°26 MV	£79	£395
Laurent-Perrier, Cuvée Alexandra Rosé 2012		£695



CONTINUE YOUR JOURNEY

Selection of Tea

£9.50

Selection of Coffee

£9.50

Ritz Infusion

Served from our Trolley

£19

The Ritz London are supporters of Fair Trade
and Rainforest Alliance Teas and Coffees

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