

EPICUREAN MENU

To be served for the whole table

Dietary requirements can be catered for

Please ask your waiter for assistance

FIVE COURSES £105

Classic Wine Selection £75

Fine Wine Selection £130

Five glasses served

SEVEN COURSES £130

Classic Wine Selection £85

Fine Wine Selection £150

Six glasses served

St. Jude, Perigord Truffle and Ritz Honey £24

Please note this menu is only available before 13:30

Please speak to your waiter to view our Vegetarian, Vegan or 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

SAMPLE MENU

£63

PEA VELOUTE

Parmesan and Almond

RED MULLET

Courgette, Basil and Menton Lemon

VAR SALMON

Avocado and Citrus

HALIBUT

Mussels, Romanesco and Sea Fennel

NAVARIN OF LAMB

Turnip and Black Garlic

BRESSE DUCK

Damson and Heritage Beetroot

RASPBERRY SOUFFLÉ

Vanilla Chantilly

CHESTNUT MERINGUE

Pear and Tonka

WILD STRAWBERRY

Vanilla and Mint

BRITISH CHEESE

£25 as an additional course

£15 supplement instead of dessert

The Ritz Blend Coffee and Tea £8.00

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FIRST COURSES

NATIVE LOBSTER Heritage Tomato and Basil	£34
NORFOLK CRAB Granny Smith Apple and Avocado	£36
LANGOUSTINE Á La Nage and Bronze Fennel	£37
BALLOTINE OF DUCK LIVER Damson and Pistachio	£27
VEAL SWEETBREAD Roscoff Onion and Hay	£28

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MAIN COURSES

SEA BASS Fennel and Menton Lemon	£45
DOVER SOLE New Season Leeks, Cauliflower and Caviar	£48
CORNISH TURBOT Cauliflower and Champagne	£56
KENTISH LAMB Courgette, Basil and Olive	£46
TOURNEDOS OF BEEF Salsify, Lovage and Smoked Bone Marrow	£45

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DESSERTS

WILD STRAWBERRY £18
Vanilla and Mint

SALTED PEANUT PARFAIT £18
Caramel and Dulcey

BANANA £18
Caramel and Yoghurt

RITZ CHOCOLATE SOUFFLÉ £19
Vanilla Chantilly

YORKSHIRE RHUBARB £19
Vanilla Custard

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