

## FIRST COURSES

Roast Langoustine with Morels and Broad Beans,  
New Season Almonds and Shellfish Jus  
£27

Melba Crusted Sardine and Tomato Pulp  
with Pickled Vegetables and Black Olives  
£17

Fillet of Red Mullet and Fennel Salad  
with Vanilla Scented Orange Emulsion  
£19

Salad of Native Lobster, Vegetable a la Greque  
with Delicate Citrus Jelly  
£28

Slow Roast Pork Belly and Sea Scallop with Garden Peas,  
Ginger Confit and Pear Puree  
£21

Slow Cooked Duck Egg with Asparagus,  
Parmesan Broth and Sauce Choron (V)  
£19

Terrine of Foie Gras and Smoked Eel  
with Green Apple and Radish Salad, served with Seaweed Brioche  
£25

Veloute of Watercress with New Season Garlic and Snails,  
Feuillantine of Tomato and Herbs  
£17

Warm Salad of Quail with Honey and Spice,  
Apricot and Almond Clafoutis  
served with Saute of Foie Gras and Anis Jus  
£21

(v) Denotes vegetarian dish  
Prices include Value Added Tax and Service

## MAIN COURSES

Curry Spiced Turbot with Asparagus and Braised Grelots,  
Herb Gnocchi, Lemon Verbena Broth  
£49

Roast Sea Bass with Fennel and Carrot Puree,  
Chorizo and Scallop Vol au Vent and Olive Jus  
£39

Poached Wild Salmon with Pickled Girolles  
and Sauce Choron  
£42

Fricassee of Native Lobster Americaine with  
Fresh Garden Peas and Morels  
£54

Artichoke Royal with New Season Vegetables,  
Perigord Truffle and Mushroom Veloute (V)  
£29

Fillet of Beef with Morteau Pain Perdu and Beignet of Bone Marrow,  
Hermitage Jus, Glazed Mushrooms, Onions and Salsify  
£38

Fillet of Veal with Sweetbread Ravioli,  
Braised Savoy Cabbage, Chartreuse of Vegetables  
and Sweet Marjoram Jus  
£38

Cutlet and Fillet of Lamb  
with Aromatic Bayaldi of Aubergine and Crisp Onions  
£34

Five Spiced Duck with Grapefruit Confit,  
Vol au Vent Printanier, Coffee and Cardamom Jus  
£34

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## RITZ TRADITIONS



Organic Oak Smoked Scottish Salmon  
£24

Terrine of Foie Gras  
with Sauternes Jelly and Toasted Brioche  
£28

Double Chicken Consomme  
£17

Whole Dover Sole,  
Grilled or Meuniere  
£46

Grilled Turbot  
£49

Grilled Organic Sirloin Steak  
£39

Roast Rack of Organic Lamb  
£39

Chateaubriand Henri IV  
(For Two)  
£84

Grilled Fillet of Aberdeen Angus  
£39

## FROM THE ROTISSERIE



Roast Duck with Grelot Onions and Jus Natural  
(For Two)  
£68

Roast Squab Pigeon with Foie Gras Brioche,  
Braised Lettuce and Peas, Smoked Bacon Jus  
£36

Organic items are certified to the Soil Association's standards for organic food and farming.  
Prices include Value Added Tax and Service