

BREAKFAST

- Continental Breakfast** £22
Viennoiserie, Danish and Croissants, Fresh Fruit, Tea or Coffee
- Piccadilly Breakfast** £24
Two Eggs cooked to preference, Bacon Rashers, Pork Sausage, Black Pudding,
Grilled Tomato and Mushroom, Tea or Coffee
- Ritz Breakfast** £24
Two Poached Eggs with Smoked Salmon or Bacon on Toasted Muffin with Fried Potatoes
and Hollandaise Sauce, Tea or Coffee
- Green Park Breakfast** £24
3 Egg Omelette filled with your choice of Mushroom, Cheese, Peppers, Onion,
Smoked Salmon, Ham Served with Grilled Tomato and Fried Potatoes, Tea or Coffee


 Vegetarian
 Gluten Free



Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. We cannot guarantee that dishes will not include nuts or traces of nuts.

Menu prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

DESSERT

Chocolate Soufflé	£20
Maple Walnut Ice Cream	
Crème Caramel with Golden Raisin and Sauternes	£15
Fig and Almond Pudding	£15
Honeycomb Ice Cream	
Muscovado Sugar Tart	£15
Poached Blackberries, Malted Milk Ice Cream	
Ritz Club Apple Pie, Poached Plums, Crème Brûlée Ice Cream, Crème Anglaise	£15
Selection of Ice Creams and Sorbets	£10
British Cheese Plate	£18
Apple & Celery Chutney, Grapes, Artisan Crisp Bread	
Seasonal Fruit Platter 	£22

DESSERT WINES & PORT BY THE GLASS (125ML)

Sauternes, Baron Philippe de Rothschild	£10
Elysium, Californian Black Muscat	£10
Banyuls, Domaine Michel Chapoutier	£10
Vin De Constance, Klein Constantia	£22
Tawny Port, 10 years old	£12
Vintage Port of the Month	£24

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HOT DRINKS

COFFEE

Filter Coffee | Espresso | Cappuccino £5

SPECIALITY COFFEES

Difference Coffee represents a terroir - led collection of rare and limited reserve coffees, sourced from the world's most prestigious coffee estates. Our 100% arabica speciality coffee, the highest grade of bean, is roasted by Difference Coffee, guaranteeing the best expression of the land.

Hawaii - Kona Gold Rum Co. £15

Well-balanced, with medium body and bright acidity, the Kona Gold Rum Co. is known for its fruity cup with crisp notes of citrus, raspberry, peach and apple; a smoother tones of molasses, melon, clove and brown sugar.

Jamaica Blue Mountain £18

The Blue Mountain's ideal position for growing coffee produces beans which are noted for their floral aromas, mild yet complex flavour, a lack of bitterness and a creamy, almost chocolatey taste.

Wild Kopi Luwak - Grand Reserve £20

Kopi Luwak, often referred to as 'the world's most expensive coffee', is a coffee full of heavy in body, yet low in acidity, with chocolate and caramel undertones. A rare treat for a special occasion.

SINGLE BATCH TEAS

Lalani & Co are specialists in craft, single batch teas from artisan tea growers. Their collection offers small batch teas at the equivalent flavour level of vintage wine or cask whisky.

BLACK TEA

Craft Assam 2nd Flush 2017

Prithivi Garden Assam Batch £5

This is a collaboration between Prithivi Garden and Jameel who wanted to recreate a very old style of very premium Assam. Rich malty and floral; step beyond your past experiences of Assams and enjoy this Craft Assam handmade tea. This is what Assam can produce when it embraces craft tea making!

Premium Earl Grey £5

Whole leaf of Black Kenya tea sourced from the Kangaita estate located at 6000ft, tea with bergamot essential oil from natural farmed bergamot orchards in Calabria.

GREEN TEA

Mountain Green 2nd Flush 2017

Mann Garden Himachal Pradesh India Batch £5

High up in the Himalayan Foothills, this hand crafted green tea was made for Lalani & Co on the Mann Garden in Himachal Pradesh. It's a relative unknown for fine tea, making this a real hidden gem. Sweet, lively, sappy green tea with a long finish.

LUNCH

STARTERS

Soup du Jour	£15
Lobster Bisque	£25
Lobster Agnolotti	
Pea and Mint Velouté (V) (GF)	£20
Broad Beans, Courgette and Wild Garlic	
Severn and Wye Smoked Salmon	£25
Blinis and Herb Crème Fraîche	
Guinea Fowl and Foie Gras Terrine	£25
Fig and Apple Chutney, Toasted Sourdough	
Seared Scottish Scallops (GF)	£35
Watercress Purée, Roasted Artichokes	
Grilled English Asparagus (GF)	£25
Speck Ham, Poached Eggs, Hollandaise Sauce	
Quinoa Salad (V) (GF)	£25
Mango, Avocado, Feta, Heirloom Tomatoes, Red Chicory, Lemon Vinaigrette	
Potato Gnocchi (V)	£25
Parmesan Cream, Shimeji Mushrooms, Toasted Hazelnuts	

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LUNCH

MAIN COURSES

Whole Dover Sole Grilled or Meunière	£52
Roast Halibut ^{GF}	£44
Fennel Purée, Sea Aster, Stuffed Courgette Flower, Champagne Emulsion	
Ritz Club Lobster Thermidor	£72
Chips Cooked in Goose Fat, Spring Leaves	
John Dory Saltimbocca ^{GF}	£38
Crushed Broad Beans and Marjoram, Vierge Dressing	
Veal Cutlet	£52
Herb Crust, Sauce Antiboise, Confit Potatoes	
Scottish Beef ^{GF}	£48
Choice of Fillet, Sirloin or Rib Eye Pommes Maxim, Red Wine Onions, Bordelaise Sauce	
Roast Loin of Lamb	£38
Aubergine and Miso Roulade, Pepper Chutney, Rosemary Jus	
Cotswold Chicken Breast with Morels ^{GF}	£36
Fricassee of Vegetables, Chick Pea Polenta, Morel Cream	
Tagliatelle Genovese	£32
Shredded Duck Confit, Parmesan Cheese, Bechamel Sauce	
Aubergine and Ricotta Ravioli ^V	£30
Burrata, Tomato Sauce, Aubergine Crisps	
Vegetable Risotto ^{V GF}	£30
Mascarpone Cheese, Radishes and Mushroom	

SIDE DISHES

Potato and Parsley Purée ^V	
Thyme and Honey Glazed Carrots ^V	
Goose Fat Sautéed Potatoes with Rosemary	
Sautéed Spinach with Confit Garlic ^V	
Montgomery Cheddar Cauliflower Cheese ^V	
Grilled English Asparagus, Shaved Parmesan ^V	All at £12

DIM SUM

ALL AT £18 EACH

Prawn Har Gow

Minced Prawns, Bamboo Shoot, Pork Oil and Sesame Oil

Pork Siu Mai

Minced Pork and Prawns, Chinese Mushrooms and Pork Oil

Pork Dumpling

Minced Pork, Chinese Cabbage, Ginger, Spring Onion

Vegetable Dumpling ⑤

Sweetcorn, Chinese Mushroom, Carrot, Ginger, Spring Onion

Pork Char Siu Bun

Minced Pork, Hoi Sin, Oyster Sauce, Light and Dark Soy Sauce

Chicken Bun

Minced Chicken, Chinese Cabbage, Ginger and Spring Onion

Chicken Gluten Rice

Minced Chicken, Rice, Shrimp, Chinese Mushroom

Egg Bun ⑤

Egg Yolks, Honey

Pork Wonton

Minced Pork, Shrimp, Ginger and Spring Onion

Prawn Wonton

Minced Prawn, Chinese Mushroom, Ginger and Spring Onion

Vegetable Spring Roll ⑤

Sweetcorn, Chinese Mushroom, Carrot, Ginger and Spring Onion

Prawns on Toast

Minced Prawn, Squid, Egg White and Sesame

Chicken Dumpling

Minced Chicken, Chinese Cabbage, Soy Sauce and Oyster Sauce

INDIAN CUISINE

STARTERS

- Crispy Bhajia ^{GF V} £15
Gram Floured, Spiced, Deep Fried Potato Discs, Served with a Refreshing Tomato Salad Chutney
- Tandoori Style Salmon ^{GF} £25
Delicately Spiced with Chilli Flakes, Chick-pea Flour and a Hint of Dill, Pickled Cucumbers and Mango Chutney
- Punjabi Grilled Lamb Chops ^{GF} £20
Masala Marinated Baby Lamb Cutlets, Roasted Aubergines, Asparagus, Cumin Seed Potato Served with Mint Yoghurt Chutney
- Lamb or Chicken Samosas £15

MAIN COURSES

- Makhani Chicken ^{GF} £30
A Mughlai Chicken Speciality in a Creamy Butter Sauce, Finished with Fresh Coriander Leaves
- Paneer Jalfrezi ^{GF V} £28
Indian Cheese Cubes Cooked with Red and Green Capsicums and Mushrooms, in a Tomato and Onion Masala, Finished with Cream
- South Indian Prawn Curry ^{GF} £ 36
Infused with Mustard and Cumin, Finished with Fenugreek
- Lamb Biryani ^{GF} £36
Slow Cooked Shoulder of Lamb, Basmati Rice, Rosewater and Spices
- Vegetable Biryani ^{GF V} £28
Slow Cooked Vegetables, Basmati Rice, Rosewater and Spices

SIDE DISHES

- Naan Bread ^V £5
- Cucumber and Onion Raita ^{GF V} £5
- Pilau Rice ^{GF V} £12
- Sag Aloo ^{GF V} £12

THE RITZ



“My philosophy is simple – it is dedicated to following the seasons and supporting local artisans including award-winning family owned farms.

The menus I have created for the restaurant at The Ritz Club are based on uncomplicated excellence. Reflecting the lifestyle, tastes and cultures of our cosmopolitan guests, we offer a variety of authentic menus – Lebanese, Indian, Thai, Chinese and of course a modern European menu – all highlighting the intense flavours and exciting textures of these wonderful eclectic cuisines.”

Stephen Smith

Stephen Smith,
Head Chef, The Ritz Club.

EUROPEAN CUISINE

STARTERS

Soup du Jour	£15
Lobster Bisque	£25
Lobster Agnolotti	
Pea and Mint Velouté (V) (GF)	£20
Broad Beans, Courgette and Wild Garlic	
Severn and Wye Smoked Salmon	£25
Blinis and Herb Crème Fraîche	
Guinea Fowl and Foie Gras Terrine	£25
Fig and Apple Chutney, Toasted Sourdough	
Seared Scottish Scallops (GF)	£35
Watercress Purée, Roasted Artichokes	
Grilled English Asparagus (GF)	£25
Speck Ham, Poached Eggs, Hollandaise Sauce	
Quinoa Salad (V) (GF)	£25
Mango, Avocado, Feta, Heirloom Tomatoes, Red Chicory, Lemon Vinaigrette	
Potato Gnocchi (V)	£25
Parmesan Cream, Shimeji Mushrooms, Toasted Hazelnuts	

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MIDDLE EASTERN CUISINE

MAIN COURSES all

Dajaj Mashwi Taouk	£28
Grilled Chicken Skewers with Garlic and Lemon	
Farrouj Mashwi	£32
Grilled Boneless Baby Chicken, Lemon, Yoghurt and Garlic	
Lamb Mashwi	£32
Lamb Kebab	
Lamb Kofta	£28
Minced Lamb, Red Peppers, Onion and Parsley	
Chicken Kofta	£28
Minced Chicken, Red Peppers, Onion and Garlic	
Kharouf Mohamar	£32
Slow Cooked Baby Lamb, Seven Spices	
Bamya	£28
Slow Cooked Lamb, Okra, Tomato, Mint and Garlic	
Fari	£28
Grilled Quail	

SIDE DISHES all

Lebanese Salad	£12
Tomatoes, Romaine Lettuce, Red Onion, Radish, Cucumber, Parsley	
Lebanese Rice	£12

MIDDLE EASTERN CUISINE

STARTERS

Ritz Hot and Cold Mezze Selection	£35
Cold Mezze	£10 each
Tabbouleh: Bulgur Wheat, Parsley, Spring Onion, Lemon and Mint	
Moutabal (V)(GF): Grilled Aubergine, Tahini, Olive Oil and Lemon	
Hummus (V)(GF): Chick Peas, Olive Oil, Lemon, Tahini and Paprika Mixed Pickles	
Warrak Inab (V)(GF): Stuffed Vine Leaves, Rice, Spring Onion, Tomato, Mint, Parsley and Lemon	
Hot Mezze	£12 each
Falafel (V)(GF): Chick Peas, Fava Beans, Chilli, Leeks, Celery, Onion, Garlic, Parsley, Red Peppers	
Fatayer (V): Spinach, Pine Nuts, Lemon, Pastry	
Kebbeh: Lamb, Bulgur Wheat, Minced Lamb, Pine Nut	
Sujuk: Sausage Made from Lamb, Cumin, Red Pepper, Salt Garlic and Sumac	
Cheese Sambousek: Feta, Haloumi and Fresh Mint	
Foul Mudammas (V)(GF): Fava Beans, Spring Onions, Cucumber, Lemon and Olive Oil	
Karadis Mashwi (GF)	£20
Grilled Butterflied Prawns, Garlic, Lemon	
Jawaneh (GF)	£15
Grilled Chicken Wings, Pepper and Garlic Sauce	
Arayes	£18
Grilled Lebanese Bread filled with Minced Lamb, Pine Kernels and Seven Spice	
Kellaj (V)	£18
Grilled Pitta Bread, Halloumi, Fresh Mint	
Labneh (V)(GF)	£10
Yoghurt	

EUROPEAN CUISINE

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Roast Halibut ^{GF}	£44
Fennel Purée, Sea Aster, Stuffed Courgette Flower, Champagne Emulsion	
Ritz Club Lobster Thermidor	£72
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John Dory Saltimbocca ^{GF}	£38
Crushed Broad Beans and Marjoram, Vierge Dressing	
Veal Cutlet	£52
Herb Crust, Sauce Antiboise, Confit Potatoes	
Scottish Beef ^{GF}	£48
Choice of Fillet, Sirloin or Rib Eye Pommes Maxim, Red Wine Onions, Bordelaise Sauce	
Roast Loin of Lamb.....	£38
Aubergine and Miso Roulade, Pepper Chutney, Rosemary Jus	
Cotswold Chicken Breast with Morels ^{GF}	£36
Fricassee of Vegetables, Chick Pea Polenta, Morel Cream	
Tagliatelle Genovese.....	£32
Shredded Duck Confit, Parmesan Cheese, Bechamel Sauce	
Aubergine and Ricotta Ravioli ^V	£30
Burrata, Tomato Sauce, Aubergine Crisps	
Vegetable Risotto ^{V GF}	£30
Mascarpone Cheese, Radishes and Mushroom	

SIDE DISHES

Potato and Parsley Purée ^V	
Thyme and Honey Glazed Carrots ^V	
Goose Fat Sautéed Potatoes with Rosemary	
Sautéed Spinach with Confit Garlic ^V	
Montgomery Cheddar Cauliflower Cheese ^V	
Grilled English Asparagus, Shaved Parmesan ^V	All at £12

ORIENTAL CUISINE

STARTERS

Dried Scallop and Chicken Soup	£25
Bamboo Shoots and Chinese Mushrooms	
Minced Beef Soup ^{GF}	£15
Egg White and Coriander	
Seafood Tom Yum Soup	£25
Prawn, Squid and Scallops	
Chicken or Prawns Satay	£12 / £18
Peanuts Sauce	
Thai Fish Cake ^{GF}	£12
Sweet Chilli Dipping Sauce	
Thai Beef Salad with Chilli Jam ^{GF}	£18
Crispy Lamb	£22
Pancakes and Hoi Sin	
Deep Fried Tiger Prawns	£25
Salted Duck Egg Yolk	

ORIENTAL CUISINE

MAIN COURSES

Stir Fried Lamb Cutlets ^{GF}	£36
Thai Red Curry Sauce, Lime Leaves and Chilli	
Massaman Chicken Curry ^{GF}	£34
Coconut, Potatoes, Peanuts and Shallots	
Malaysian Monkfish Curry ^{GF}	£34
Steamed Monkfish ^{GF}	£36
Yellow Bean Soy Sauce	
Lobster Tail	£42
Noodles with Spring Onions and Ginger	
Dover Sole	£52
Stir Fried Baby Asparagus and Garlic	
Stir Fried Mixed Seafood	£36
Prawns, Squid and Scallops	
Stir Fried Organic Chicken	£34
Lychees, Sweet and Sour Sauce	
Whole Crispy Sea Bass	£42
Thai Spicy Seafood Sauce	
Organic Chicken or Tiger Prawn Pad Thai ^{GF}	£30

SIDE DISHES

Singapore Noodle ^{GF}	£16
Shrimp and Fish Cake	
Seasonal Vegetables ^V	£12
Pak Choy, Kai Lan, Choi Sum, Morning Glory	
Stir Fried Mixed Vegetables with Garlic or Mixed Mushrooms ^V	£12
Stir Fried Egg Rice ^V	£10
Plain Rice ^{V GF}	£8

