THE SECRET GARDEN

THE RITZ LONDON

COCKTAIL AND FOOD MENU

COCKTAIL AND FOOD

NOVEMBER SPOTLIGHT

Suzette 26

Inspired by the iconic Crêpe Suzette served at the Ritz Restaurant, a timeless symbol of French elegance and tableside tradition, this cocktail reimagines the classic dessert in liquid form. Legend has it that Crêpe Suzette was created by Henri Charpentier in 1895 for the Prince of Wales, the future King Edward VII, following a fortunate culinary accident. A splash of liqueur caught fire, transforming the sauce into something unexpectedly delicious. The Prince was so taken with the creation that he suggested naming it after a young lady in his company, Suzette. Courvoisier VSOP, Vanilla, Orange Distillate, Brown Butter, Whey. Crafted in collaboration with Courvoisier

SESONAL INDULGENCES

Festive Punch 26

Hennessy VSOP, Florio Marsala, Disaronno, Warming Spices

Delightful 26

Glenmorangie 18-Year-Old, Belvedere Dirty Coffee Vodka, Demerara Syrup, Pear Chantilly

Eggnog 26

Appleton Estate 8-Year-Old, Coconut Water, Toasted Brioche Maple Syrup

Ritz Toddy 26

Chai-Infused Redbreast 12-Year-Old, Laphroaig Quarter Cask, Vanilla Syrup, Lemon

The Velvetten Alexander 26

Hennessy VSOP, Ratafia Chocolate Rum, Nutmeg Distillate, Chocolate Bitters

Robus Americano 25

Espolòn, Montelobos, Fermented Raspberry, Makrut Lime Leaf Distillate, Campari

Available alcohol-free 22

Almave Re-Distilled Makrut Lime Leaf, Botivo Non-Alcoholic Aperitif, Raspberry Water

Winter Warmer 26

Woodford Reserve, Cinnamon, Hibiscus Syrup, Averna Amaro, Nolly Prat, Antica Formula Ratafia Evangelista

VEGETARIAN

A minimum spend of £30 per person applies. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.

COCKTAIL AND FOOD

SIGNATURE COCKTAILS

Forest 75 — 26
Grey Goose Vodka, Crème de Mûre, Blackberry Syrup, Lychee Liqueur, Lemon Juice, Barons de Rothschild, 'Réserve Ritz'

Available alcohol-free — 22
Herb All Non-Alcoholic Spirit, Lychee and Blackberry syrup, Lemon Juice, Codorníu Non-Alcoholic Cava

Quince Daisy — 25
Roku Gin, Haku Vodka, Quince Syrup, St-Germain Elderflower Liqueur, Pear Eaux-de-Vie, Aperitif Blend

Ficus Sazerac — 25
Fig-Infused Courvoisier VSOP, Muscovado Syrup, Oloroso Sherry, Absinthe, Walnut Bitters

Olea Martini — 26
Hendrick's Gin Washed with EVOO, Noilly Prat Vermouth, Manzanilla Sherry, Rosemary and Oregano Tincture

Sloe Sour — 25
Woodford Reserve Bourbon, Nutmeg Distillate, Sipsmith Sloe Gin, Disaronno Amaretto, Egg White, Lemon Juice

Paradise Plum — 25
Mount Gay Black Barrel Rum, Plum Cordial, Amaro Santoni, Lime Juice, Peychaud's Bitters

Available alcohol-free — 22
Everleaf Forest, Plum Cordial, Wilfred's Non-Alcoholic Aperitif, Season Light Bitters

Cocoa Reserve — 26
Michter's Bourbon Whisky, Banana Syrup, Tonka Tincture, Marsala Wine, Chocolate Distillate

Long Thyme — 27
Patrón Silver and Reposado Infused with Thyme, Honey Syrup, Ancho Reyes, Beesou Aperitif, D.O.M. Bénédictine, Grapefruit Bitters, Saline Solution, Soda Water

THE CLASSICS

Ritz 120 — 26
Gold-Infused Belvedere Organic Vodka, Grand Marnier, The Newt English Ice Cyder, Manzana Verde, Champagne Barons de Rothschild, 'Réserve Ritz' Brut

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COCKTAIL AND FOOD

THE CLASSICS · CONTINUED

Iron Lady 26
Bombay Sapphire Gin, Homemade Quinine Bark Cordial, Lime Essential Oils and Champagne

Rue de Rivoli 30
The Dalmore 15-Year-Old Whisky, Amaro Santoni, Ratafia Cherry Wine, Orange Bitter, Smoke

Churchill's Courage 25
Butter Washed Woodford Reserve Bourbon, Ramos Pinto White Port, Maple Syrup, Vanilla Bitters

Rivoli 75 26
Bombay Sapphire Gin, Yuzu, Simple Syrup, Mandarin and Orange Bitters, Champagne

THE VINTAGE

Daiquiri 80
Bacardi 1980, Lime and Sugar

Hanky-Panky 100
1960's Gordons Gin, 1980's Martini Rosso Amaro Fernet-Branca

Rusty Nail 120
1970 Dewar's White Label, 1960's Drambuie, Lemon Zest

Negroni 120
1960's Gordon's Gin, 1970's Campari Bitters, 1980's Martini and Rossi Red Vermouth

Sazerac 140
Remy Martin VSOP 1970 Cognac, Peychaud Bitters, Vintage Absinthe

CAVIAR

	30g / 50g
Platinum Sturgeon	145 / 236
Oscietra	175 / 290

VEGETARIAN

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COCKTAIL AND FOOD

CAVIAR · CONTINUED

Beluga 402 / 750

Caviar Epicurean Journey 950
Embark on an extraordinary odyssey guided by Executive Chef John Williams MBE. Each variety shall be showcased with liturgical attention to detail, revealing the nuances and subtleties of their character. Steak Tartare, Imperial Caviar. Oyster, Champagne and Platinum Caviar. 30g Royal Belgian Beluga. 30g Royal Belgian Golden Oscietra. 30g Royal Belgian Oscietra. 30g Royal Belgian Platinum. Opalyse Crème Fraîche, Royal Belgian Oscietra

SNACKS, HORS D'OEUVRES & CHARCUTERIE

Charcuterie Board and Aged Parmesan 42

Native Oysters (6) 30

SMALL PLATES

Arancini 23

Smoked Ox Cheek Agnolotti 35

Vegetable Chicken Soup 23

Pithivier of Chicken 35

Roast Sea Scallop 32
Espelette and Lime

SALADS

⊡ Grain Salad 26
Minted Citrus Yoghurt

⊡ Winter Secret Garden Salad 28

⊡ VEGETARIAN

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SANDWICHES

Warm Salt Beef Sandwich 34
Sauerkraut and Pickles on Rye Bread

Plant Based Burger 33

Savoury Brioche 120
Wagyu Beef and Oscietra Caviar

Served with French Fries

SHARING PLATES

Mixed Paella 115
Chicken, Chorizo, Calamari, Prawns, Mussels, Clams, Peas, Broad Beans. Please allow 40 minutes for cooking - it serves up to 2 guests

Toulouse Cassoulet of Duck 96

Lobster and Prawn Tacos with Chilli 48
Avocado and Lime (4)

Ritz Bacon Cheese Sliders 39
Pickled Chillies, Sauce Choron (3)

Baked Camembert 32
Sourdough, Preserves

DESSERTS

Chestnut and Pear 28
Vanilla and Rum Ice Cream

Sticky Toffee Trifle 28
Caramelised Almonds and Date Sponge

Dark Chocolate Mousse 28
Griottine Cherries and Kirsch

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DESSERTS · CONTINUED

Cheese Plate 33

v = vegetarian, ve = vegan. Please inform your waiter should you have any dietary requirements or would like to review our Allergen menu.

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