



CONTINUE YOUR JOURNEY

Share the indulgence of the finest British tea tradition at home, exclusively available to purchase at The Ritz London.

RITZ TEA TIN

Please ask a waiter to view our list

Creating our menu of 20 varieties, The Ritz London's certified Tea Master, Giandomenico Scanu travels around the world to various tea plantations, sourcing our unique loose-leaf teas.

THE RITZ LONDON COOKBOOK

£30

The Ritz London Cookbook, signed by John Williams MBE, offers an elegant slice of London's most prestigious hotel that will enable everyone to recreate a piece of The Ritz experience at home.



Scan to view our menu with nutritional labelling.

WWW.THERITZLONDON.COM

Afternoon Tea

AT THE RITZ

Tea Selection

THE CLASSIC SELECTION

EARL GREY

This Blend expertly combines high-quality Ceylon Tea leaves with the aromatic essence of Earl Grey Tea

ORGANIC DARJEELING

A supreme second flush Darjeeling Sweet and light muscatel, citrus notes developing a superb cup of tea

ASSAM TIPPY ORTHODOX

Full body black tea, malty and biscuity from the Assam plains, Northern India

CEYLON ORANGE PEKOE

Whole twisted Black Tea leaf High grown in the misty mountains of Nuwara Eliya, Sri Lanka

WUYI ORGANIC OOLONG

Charcoal and leathery notes for a tea with character from the Wuyi mountains, Fujian, China

LAPSANG SOUCHONG

Black Tea from Fujian, China traditionally smoked over pine fires

ORGANIC DRAGON WELL

A traditional and famous tea, producing light liquor with a roasted chestnut aroma and a buttery-sweet mouthfeel

THE RITZ BLENDS

ROYAL ENGLISH

The Ritz own Breakfast Tea An exquisite blend of Golden Kenyan Assam and Orange Pekoe

GREEN ELDERFLOWER

Chinese green tea enriched with British Elderflower healthy and refreshing

CHOCOLATE DELIGHT

Fine leaves of Assam Tippy orthodox tonka bean, vanilla, cocoa nibs Rich and luxurious

TRADITIONAL CHAI

The Ritz Masala chai exclusive blend traditionally prepared with Assam and milk

MINT CHOCOLATE

Spearmint and roasted grue de cocoa mixed with rooibos for a satisfying after meal infusion

BLACK LYCHEE

Ceylon fragrant leaves and dried Lychee for a refreshing blend

THE SCENTED SELECTION

ENGLISH ROSE BLEND

Ceylon Tea and English Rose Sweet lingering rose notes on a beautiful black tea, gentle but with character

JASMINE DRAGON PEARLS

Delightfully refreshing and floral A premium green tea crafted from early harvest leaves

ROOIBOS RED TEA

A South African evergreen Caffeine free, rich in Vitamin C Mineral Salts and Antioxidants

MENTHOS GREEN TEA

The tea of the desert, refreshing and satisfying. Made with quality Chinese gunpowder and American Mint

LEMONGRASS AND GINGER

Luxurious herbal infusion blend of zesty lemongrass and warming ginger

HIBISCUS RED FRUIT

Sweet berries, blossom, and tart hibiscus, vibrant and harmonious

CHAMOMILE FLOWERS

A calming and delicate infusion of Chamomile Flowers from Egypt great for digestion

Traditional Afternoon Tea

£79 per person

SANDWICHES

Ham with Grain Mustard Mayonnaise on Brioche Bread
Cheddar Cheese with Chutney on Tomato Bread
Cucumber with Cream Cheese, Dill and Mint on Granary Bread
Breast of Chicken with Tarragon Creamed Mayonnaise on Malt Bread
Scottish Smoked Salmon with Lemon Butter on Sourdough Bread
Egg Mayonnaise with Chopped Shallots and Watercress on Brioche Roll

SCONES AND PASTRIES

Freshly Baked Plain and Fruit Scones
with Cornish Clotted Cream and Strawberry Preserve
Assortment of Seasonal Afternoon Tea Pastries and Cakes

CHAMPAGNE

(150ml glass)

Barons de Rothschild, "Réserve Ritz" Brut NV £23
Barons de Rothschild, "Réserve Ritz" Rosé NV £26
Barons de Rothschild, "Réserve Ritz" Blanc de Blancs NV £28

NO AND LOW ALCOHOL

(150ml glass)

Sparkling Tea, Copenhagen Sparkling Tea Company £17
Sparkling Rosé, So Jennie £19

SHERRY

(70ml glass)

Oloroso Cream "Alameda", Bodegas Hidalgo La Gitana £16

Alternatively, Ritz coffee is also available upon request.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.

Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus. Kindly note that, due to our operations, we cannot guarantee a dish will be entirely free from a specific allergen.