



# Ruinart

LA PLUS ANCIENNE MAISON  
DE CHAMPAGNE

Maison Ruinart, founded in 1729, is the oldest established Champagne house, based in Reims, France. With a rich history of over 290 years, Ruinart is known for its unwavering dedication to craftsmanship, innovation, and sustainability. The house's distinctive style is defined by its signature use of Chardonnay, which lends its champagnes exceptional finesse, purity, and freshness. Ruinart's legacy continues to shine through its elegant approach, blending tradition with forward-thinking artistry in every bottle.

## The Champagne Bar with Ruinart

Two glasses of Dom Ruinart Blanc de Blancs 2013 served with 10g Oscietra caviar	£155
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**Ruinart Cream Tea** £45

*Available until 6pm*

A glass of R de Ruinart, scones with cream and jam, a choice of tea or coffee

Add selection of afternoon tea sandwiches £15

	Glass	Bottle
R de Ruinart	£28	£165

Ruinart Blanc de Blancs	£33	£190
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Ruinart Rosé	£35	£199
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Dom Ruinart Blanc de Blancs 2013	£79	£460
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Dom Ruinart Rosé 2009	£90	£520
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Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand, 2023</i>	£25	£99
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Malbec, Terrazas de los Andes <i>Mendoza, Argentina, 2023</i>	£20	£80
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Whispering Angel Rosé <i>Provence, France, 2023</i>	£22	£88
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*Alcohol-Free*

French Bloom Le Blanc Sparkling	£13	£70
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Summer Spritz	£16	
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*Champagne glass size is 125ml, wine glass size is 175ml  
and bottle size is 75cl*



## **Dom Ruinart Blanc de Blancs 2013**

*Born from Nature, Elevated Over Time*

A rare cuvée from a late harvest, the 2013 Dom Ruinart Blanc de Blancs is made exclusively from Grand and Premier Crus Chardonnay. This vintage, shaped by a cool, rainy spring, reveals an intense golden hue with toasty aromas of almond, ripe wheat, and citrus. On the palate, it offers a crisp, precise structure with vibrant citrus and peppery notes, backed by a mineral complexity that reflects its chalky terroirs.

## **Dom Ruinart Rosé 2009**

*The Originality of a Delicately Aromatic Rosé*

A blend of 85% Grand Cru Chardonnay and 15% Pinot Noir, the 2009 Dom Ruinart Rosé is a fleshy yet crisp Champagne, shaped by a year of extremes. It boasts a delicate pink hue and aromas of spice, citrus, and flowers, with a palate of tangy red fruits like pomegranate and redcurrant. The smooth, saline finish is supported by fine effervescence, offering a harmonious balance of richness and freshness.

## Food

Vegetable crisps	£8
Truffle French fries	£15
Blue fin tuna, braised radish, edamame beans, citrus ponzu dressing	£32
Oysters Belgravia	£34
Smoked salmon and cream cheese bagel	£34
Charcuterie board – Served for one or two	£25/£50
Imperial Oscietra caviar 30g	£170
Beluga caviar 30g	£380

*Please inform our team of any dietary requirements.*

*All prices are inclusive of VAT and a discretionary service charge of 15%  
will be added to the bill.*