# The Ritz crowned best restaurant in UK as luxury dining bucks casual trends



It is lunchtime in central London, and eager diners are making their way into the newly crowned best restaurant in the country—the Ritz. Esteemed not just for its culinary excellence but also for its opulent setting, the Ritz stands in stark contrast to the contemporary dining trends. Gone are the stark warehouses and trendy hotspots where the social media presence is paramount; here, etiquette reigns supreme.

Recently recognised as Britain's premier dining establishment by the National Restaurant Awards, the Ritz's grand dining hall—celebrated not only for its sumptuous decor but also for its stringent dress code—ushers patrons into a world of refinement. The restaurant demands men wear jackets and ties and has maintained its dedication to traditional dining standards, including seven-course meals served with impeccable silver service. The judges noted the experience as a “wonderful and memorable assault on the senses,” affirming the Ritz's position as a hallmark of British luxury.

As diners settle in, the captivating atmosphere envelops them. A meal at the Ritz, particularly a three-course lunch at £92 or a five-course à la carte for £199, is a significant investment but one many are willing to make for this once-in-a-lifetime experience. The competition judges acknowledged, “It’s not cheap, but when eating at this level of luxury you wouldn’t expect it to be.” For guests like Yvonne Robertson, a fitness instructor from Glasgow, the experience encapsulates a full day of indulgence. “It’s second to none – there’s nothing else like it,” she remarked, highlighting the significance of dressing up and the immersive nature of the experience.

Yet, opinions on the Ritz's grandeur vary. Clayton Such, a chief executive from San Francisco, appreciated the renowned beef wellington but questioned whether the Ritz truly deserved the best restaurant accolade. He expressed a concern that the atmosphere sometimes prioritised superficiality over authenticity. His experience of being gently admonished to don a jacket and tie—even while residing in the hotel—affected his impression of the establishment, making him feel that the ambience leaned towards artifice rather than genuine affluence.

The Ritz has cultivated a legacy marked by recognitions including its second Michelin star, awarded earlier this year. Executive Chef John Williams MBE, who has helmed the kitchen for nearly two decades, expressed his delight at this achievement, stating, “I have waited 50 years for this moment.” Under his guidance, the restaurant has become synonymous with exquisite French cuisine, drawing inspiration from the legendary Auguste Escoffier and always focusing on high-quality British ingredients.

The storied dining room has attracted an illustrious roster of patrons over its 119-year history, hosting everything from prime ministers to celebrities. Its current offerings include familiar classics like beef wellington and crêpes suzette, which have been modernised while retaining a sense of tradition. While many guests, like auditor Marie-Claire Lowry with her daughter, find joy in the Ritz's luxuries and meticulous attention to detail, it remains clear that not all guests resonate with the ethos of the place. As the Ritz continues to blend opulence with modern culinary artistry, the discussions around its ranking are likely to persist, reflecting the diverse expectations of diners in today’s evolving gastronomic landscape.

### 📌 Reference Map:

* Paragraph 1 – [[1]](https://www.theguardian.com/uk-news/2025/jun/14/theres-nothing-else-like-it-the-ritz-is-crowned-best-restaurant-in-the-uk), [[4]](https://www.standard.co.uk/going-out/restaurants/michelin-2025-the-ritz-two-stars-b1210291.html)
* Paragraph 2 – [[1]](https://www.theguardian.com/uk-news/2025/jun/14/theres-nothing-else-like-it-the-ritz-is-crowned-best-restaurant-in-the-uk), [[2]](https://www.theritzlondon.com/2025/02/11/the-ritz-restaurant-awarded-two-michelin-stars/), [[3]](https://www.nationalrestaurantawards.co.uk/profile/the-ritz/)
* Paragraph 3 – [[3]](https://www.nationalrestaurantawards.co.uk/profile/the-ritz/), [[4]](https://www.standard.co.uk/going-out/restaurants/michelin-2025-the-ritz-two-stars-b1210291.html), [[6]](https://www.cityam.com/london-restaurants-honoured-in-2025-michelin-guide/)
* Paragraph 4 – [[5]](https://www.michelin.com/en/publications/products-and-services/the-michelin-guide-great-britain-ireland-2025-welcomes-a-new-three-star-restaurant), [[6]](https://www.cityam.com/london-restaurants-honoured-in-2025-michelin-guide/)

Source: [Noah Wire Services](https://www.noahwire.com)

## Bibliography

1. <https://www.theguardian.com/uk-news/2025/jun/14/theres-nothing-else-like-it-the-ritz-is-crowned-best-restaurant-in-the-uk> - Please view link - unable to able to access data
2. <https://www.theritzlondon.com/2025/02/11/the-ritz-restaurant-awarded-two-michelin-stars/> - In February 2025, The Ritz Restaurant in London was awarded its second Michelin star. Executive Chef John Williams MBE expressed his joy, stating, 'I have waited 50 years for this moment.' The restaurant is renowned for its classic French cuisine, inspired by Auguste Escoffier, and its commitment to using the finest British produce. The Ritz Restaurant has been a symbol of British luxury and quality, offering an exceptional dining experience that combines traditional elegance with modern culinary techniques.
3. <https://www.nationalrestaurantawards.co.uk/profile/the-ritz/> - The Ritz Restaurant in London has been recognised in the National Restaurant Awards, with its dining experience described as a 'wonderful and memorable assault on the senses.' The restaurant, overseen by Executive Chef John Williams, is celebrated for its opulent setting and immaculate French cuisine. Williams has been at the helm for nearly two decades, modernising classic dishes while maintaining their traditional essence. The Ritz is known for its arts de la table, including beef wellington and crêpes suzette, offering a luxurious dining experience.
4. <https://www.standard.co.uk/going-out/restaurants/michelin-2025-the-ritz-two-stars-b1210291.html> - In February 2025, The Ritz Restaurant in London was awarded its second Michelin star. Executive Chef John Williams MBE expressed his joy, stating, 'I’ve waited 50 years for this.' The restaurant is renowned for its classic French cuisine, inspired by Auguste Escoffier, and its commitment to using the finest British produce. The Ritz Restaurant has been a symbol of British luxury and quality, offering an exceptional dining experience that combines traditional elegance with modern culinary techniques.
5. <https://www.michelin.com/en/publications/products-and-services/the-michelin-guide-great-britain-ireland-2025-welcomes-a-new-three-star-restaurant> - The MICHELIN Guide Great Britain & Ireland 2025 welcomed a new three-star restaurant, Moor Hall in Lancashire. Additionally, The Ritz Restaurant in London was awarded its second Michelin star. The guide praised The Ritz for its enduring symbol of British luxury and quality, highlighting the restaurant's mastery in taking classically based dishes and adding originality and modernity. The Ritz, led by Executive Chef John Williams, continues to offer an exceptional dining experience in the heart of London.
6. <https://www.cityam.com/london-restaurants-honoured-in-2025-michelin-guide/> - The 2025 Michelin Guide honoured several London restaurants, including The Ritz Restaurant, which was awarded its second Michelin star. The guide praised The Ritz for its classic French cuisine and luxurious setting. Other notable mentions include Row on 5, which received its first Michelin star, and Humble Chicken, which also earned its second star. The Michelin Guide continues to recognise London's vibrant and diverse culinary scene, highlighting establishments that offer exceptional dining experiences.
7. <https://www.standard.co.uk/going-out/restaurants/michelin-2025-the-ritz-two-stars-b1210291.html> - In February 2025, The Ritz Restaurant in London was awarded its second Michelin star. Executive Chef John Williams MBE expressed his joy, stating, 'I’ve waited 50 years for this.' The restaurant is renowned for its classic French cuisine, inspired by Auguste Escoffier, and its commitment to using the finest British produce. The Ritz Restaurant has been a symbol of British luxury and quality, offering an exceptional dining experience that combines traditional elegance with modern culinary techniques.