

maze

GORDON RAMSAY

Sample A La Carte Menu

Roasted Orkney sea scallops
with confit pork belly, sage and chestnut purée £16.50

Cornish crab salad with pickled golden beetroot,
avocado and Bloody Mary sorbet £17.50

Slow roast quail with walnut purée and pickled lemons,
white bean and Madeira sauce £15.00

Bouillabaisse of red mullet with
fennel purée and young fennel £16.00

Pressed marinated foie gras, Lincolnshire smoked eel
with a baked potato foam and dill £16.50

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Steamed daurade Royale with candied aubergine,
spicy ketchup and bok choy £24.00

Pan fried brill with cep purée, roasted celeriac,
Alsace bacon and cep velouté £22.00

Cornish canon of lamb with confit shoulder,
spiced turnip fondant, Granny Smith purée and haggis sauce £26.00

Rare breed Sussex pork 'head to toe',
whipped olive oil mash, parsnip and spiced lentils £26.00

Roasted fillet of Gloucestershire beef,
with griotte onions, artichokes and bacon, cep purée £29.50

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Selection of farmhouse cheeses £5.50/£9.50

'Pain Au Chocolat'
chocolate ganache with
café latte sorbet and milk mousse £6.00

Pineapple carpaccio, coconut sorbet,
seaweed croquette and Malibu lime jelly £6.50

Texture of pear with
chocolate mille feuille £6.50

Madagascan vanilla rice pudding,
raspberry and lemon thyme jam,
mascarpone and pecan ice cream £6.00

Chocolate Moelleux, chestnut sabayon
with vanilla ice cream £6.50

Peanut butter and cherry jam sandwich
with salted nuts and cherry sorbet £6.50

Coconut panna cotta with black olive caramel,
white chocolate granité £6.00

Selection of ice cream and sorbets £4.00/£6.00

As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

A discretionary 12.5% service charge will be added to your bill.

Smoking is not permitted in the restaurant.

Prices are subject to change.