

# maze

GORDON RAMSAY

## Sample Chef's Dinner Menu

Devon crab and Autumn squash soup  
with corn purée

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Marinated beetroot, Sairass cheese,  
pine nuts and Cabernet Sauvignon dressing

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Honey and soy roasted quail with Landes foie gras,  
spiced pear chutney and pickled pear purée

*or*

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

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

*or*

Baked halibut with Serrano ham,  
pistou vegetables and ham consommé

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Roasted rack of lamb  
with braised shoulder and 'four onions'

*or*

Braised Suffolk pork belly and cheek with spiced lentils,  
confit baby leek and parsnip purée

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Maze tiramisu  
coffee granité and chocolate croquant

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Bitter chocolate and hazelnut parfait  
with salted caramel jelly and milk mousse

*or*

Coconut panna cotta with black olive caramel,  
white chocolate granité

£ 55.00

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.

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