

maze

GORDON RAMSAY

Sample Tasting Menu

Carpaccio of tuna and swordfish
with lime and cucumber marinade, soya dressing £8.00

Pressed marinated foie gras,
Lincolnshire smoked eel with baked potato foam and dill £9.00

Jerusalem artichoke velouté
with braised Gressingham duck leg £7.00

Dressed Cornish crab with avocado,
sweet corn sorbet and Oscietra caviar £8.50

Roasted Orkney sea scallops
with confit pork belly, sage and chestnut purée £9.00

Arbroath smokie with soft boiled quail's eggs,
chive and potato salad, native oyster cream £8.50

Slow roasted prawns with pumpkin purée,
rye croutons, crab bisque and vanilla oil £9.50

Artichoke and potato salad
with truffle mayonnaise and potato mustard £7.50

Marinated beetroot, Sairass cheese,
pine nuts and Cabernet Sauvignon dressing £7.50

'Iberico Croque Monsieur'
with two hour egg yolk, cep purée and herb salad £8.00

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Honey and soy roasted quail with Landes foie gras
spiced pear chutney and pickled pear purée £8.50

Braised shin of veal
with pumpkin risotto and aged parmesan £9.00
(vegetarian option available)

Baked halibut with Serrano ham,
pistou vegetables and ham consommé £10.00

Pan fried brill with cep purée, roasted celeriac,
Alsace bacon and cep velouté £10.00

Steamed daurade Royale with candied aubergine,
spicy ketchup and bok choy £10.00

Monkfish with dehydrated black olives,
bouillabaisse and fennel pollen £10.00

Roasted rack of lamb
with braised shoulder and 'four onions' £10.50

Red leg partridge with bread sauce,
roasted salsify and shallots £10.50

Beef 'tongue 'n' cheek'
with caper raisin and ginger carrots £10.50

Braised Suffolk pork belly and cheek with spiced lentils,
confit baby leek and parsnip purée £10.50

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Pain Au Chocolat'
chocolate ganache with
caffé 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

Selection of British cheeses £5.50/£9.50

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.