

# maze GRILL

ROYAL HOSPITAL ROAD

Located in the heart of south-west London and inspired by the grill rooms of Manhattan, maze Grill Royal Hospital Road delivers signature rare breed steaks, fish and poultry alongside a selection of sushi and sashimi.

[Find out What's On](#)  
[Discover our Event Spaces](#)

## **Groups & Private Dining Menus – [View](#)**

*Festive Menus From £50pp*

*Sample Vault Menu From £65pp*

### **Drinks & Refreshments**

*Champagne*

**From £57.00 per bottle**

*Soft drinks*

**From £3.00 per bottle**

*Wine*

**From £24.00 per bottle**

*Beer*

**From £4.75 per bottle**

*Mineral water*

**From £3.50 per bottle**

*Spirits*

**From £4.50**

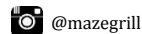
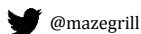
Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability – [View](#)

To make an enquiry call [0207 592 1373](tel:02075921373)  
or email [groupsandevents@gordonramsay.com](mailto:groupsandevents@gordonramsay.com)

[www.mazegrillhr.com](http://www.mazegrillhr.com)

79 Royal Hospital Road, London, SW3 4HN

[020 7352 4448](tel:02073524448)



All of our food and beverage prices are inclusive of VAT at the current rate.  
Please note that dishes are subject to seasonal changes and market availability.  
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.  
A 12.5% discretionary service charge in main restaurant and in the Private Dining Rooms will be added to your final bill.

# **GROUPS & PRIVATE DINING MENUS**

**[\(View more menus\)](#)**

*The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party*

## **FESTIVE MENU**

California roll, snow crab, avocado, tobiko, tempura crunch

Classic Caesar salad, soft boiled egg & bacon

Secreto 07 cured beef ham, pickles

Roast turkey, with all the trimmings

Rare breed 10oz sirloin, chips, choice of sauce

Salmon fillet & shaved cauliflower salad

Frozen lime yoghurt, toasted meringue

Baked apples with custard & granola crumble

Chocolate cake, crème fraîche

**£50.00 per person**

***Includes Christmas crackers***

**Enhance your experience with an addition of:**

Chef's selection of small plates **£10.00 per person**

Additional cheese course **£8.00 per person**

Tea/Coffee and mince pies **£5.00 per person**

Gordon Ramsay book **£25.00 per book**

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## **MENU TWO**

Secreto 07 cured beef ham, pickles  
California roll, snow crab, avocado, tobiko, tempura crunch  
Burrata, marjoram, lemon & mint

8oz Rare Breed rib-eye, triple-cooked chips, béarnaise sauce  
Dry aged pork chop, buttermilk mash potatoes, red wine sauce  
Halibut on the bone, shaved cauliflower salad

Chocolate cake, crème fraîche  
Doughnuts, yuzu curd  
Frozen lime yoghurt, toasted meringue

**£60.00 per person**

**Enhance your experience with an addition of:**  
Chef's selection of small plates **£10.00 per person**  
Additional cheese course **£8.00 per person**  
Coffee and petits fours **£5.00 per person**

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## **SHARING MENU THREE**

Selection of small plates and sushi from our menu  
to share for the whole table

Grilled half lobster and butter lettuce salad

Or

Rare breed 12oz rib-eye

With a selection of sides and sauces to share for the whole table

Baked apples with custard and granola crumble

Or

Chocolate cake, crème fraîche

Or

Christmas pudding with brandy butter

**£65.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of small plates **£10.00 per person**

Additional cheese course **£8.00 per person**

Coffee and petits fours **£5.00 per person**

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