

The
MAINE
Brasserie
& TAVERN

COLD STARTERS

KALE CAESAR (D)(G) Baby gem lettuce, crispy bacon, kale chips, garlic croutons	14
BEETROOT SALAD (N)(D) Rocket, candied walnuts, crumbled goat's cheese	14
LENTIL SALAD (N) Sundried tomatoes, silverskin onions, jalapeños, toasted hazelnuts	13
BURRATA SALAD (D) Heirloom tomatoes, wildflower honey, fresh basil	15
PRAWNS IN OLIVE OIL Lemon, chili & basil	18
CRAB & AVOCADO SALAD Green apple, radish, lamb's lettuce, lemon vinaigrette, chili	26
BEEF CARPACCIO (D) Parmesan, garlic chips, rocket, fried capers, aioli	14

HOT STARTERS

NEW ENGLAND CLAM CHOWDER (A)(P)(D) Classic New England style	12
ORKNEY DIVER SCALLOPS (P)(D) Roasted Scallops, bacon, shellfish butter, cauliflower purée	20
BURGUNDY SNAILS (N)(D) Herbs, garlic butter, sourdough croutons	16
MUSHROOM & TRUFFLE FLATBREAD (G)(D) Fontina, chestnut mushrooms, black truffle	22
CAULIFLOWER TACO (VG)(G) Mexican beans salsa, tahini dressing, sweetcorn, guacamole	14
CRISPY FISH TACO (D)(G) Crispy breaded cod, soft tortilla, pico de gallo	18
PRAWNS A LA PLANCHA Two U7 prawns, rosemary, garlic, green chili	28
CHARGRILLED OCTOPUS (D) Puttanesca sauce, sunchoke purée, pork chorizo oil, samphire	24

CLASSIC MAINES

MOULES FRITES (A)(D) White wine mariniere, garlic, parsley	24
SPICY SHRIMP LINGUINE Pan roasted shrimp, spicy tomato sauce, bottarga	24
CHARRED CELERIAC & CAULIFLOWER (VG)(N) Lentils, sundried tomatoes, toasted hazelnuts, salsa verde	18
TRUFFLE ROASTED CHICKEN (D) 200g Chicken supreme, porcini mushrooms, shoestring fries	32
SHORT RIB PAPPARDELLE (D)(N) 100g Slow cooked, toasted pine nuts, pecorino	26
CARBONARA CARCIOFI (N) (VE) Baby artichokes, asparagus tips, toasted pine nuts	24

RAW BAR

CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),
Blue Swimmer crab, native mussels
(2 persons)
99

POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),
Hamachi ceviche (D), fresh hand dived scallops,
Blue Swimmer crab, native mussels (A)
(4 persons)
180

Additional half lobster **30**
Additional whole lobster **60**



CAVIAR SERVICE

Blinis with all the classic trimmings (D)(G)

Royal Beluga
30g **205**
50g **345**

Imperial Osietra
30g **85**
50g **135**



FRESH SHUCKED OYSTERS

Ask your waiter for our available selection

1/2 Dozen
1 Dozen

FRESH HAND DIVED SCALLOPS Olive
oil & lemon

16

COLOSSAL SHRIMP COCKTAIL Two
U7 shrimp, horseradish cocktail sauce

26

TUNA TARTARE (G)

Avocado, wonton crisp, soy & ginger dressing

18

HAMACHI CEVICHE (D)

Aji Amarillo, coriander, sweet potato

16

ITALIAN STEAK TARTARE (D) (G) 80 /
120g Hand cut tenderloin, green olives
truffle oil & Pecorino

16 / 25

MAINE MARKET

GRILLED WHOLE SEABASS 400g Seabass, Fennel and rocket salad	34
HALIBUT BÉARNAISE (A)(D) 160g Fillet, ratte potato, creamy leeks, pancetta & peas beurre blanc	36
DOVER SOLE MEUNIERE (D) 600g Fillet, brown caper butter	70
ANGRY LOBSTER PASTA (A)(D)(G) Whole Maine lobster, spicy bisque, bottarga	80
MAINE LOBSTER (D) 600g Poached and served with triple cooked chips	35 / 65
GRILLED SEAFOOD PLATTER (D) Lobster tail, diver scallops, octopus, calamari, U7 shrimp	120

STEAKS & CHOPS

FILET MIGNON 250g, Grass fed native Lake District tenderloin	50
NY SIRLOIN 800g, USDA Grain fed Creekstone Angus striploin	150
RIB EYE 800g Grass fed Native Lake District rib, 35 day dry aged	130
T-BONE 1kg, Grass fed native White Park, 35 day dry aged	140
TOMAHAWK (4 to 6 persons) 1.2kg, Irish Salt Moss, 28 days dry aged, not for the faint of heart	160
CHILEAN WAGYU 800g, Grain fed Molendo Chilean Rib Eye Wagyu	260
JAPANESE WAGYU 600g, Hokkaido Wagyu sirloin, MB6-7	310

(Served with your choice of sauce)

ADD TO YOUR STEAK

ROASTED BONE MARROW	8
TRUFFLE BUTTER (D)	3
MAITRE D' BUTTER (D)	3
RED WINE JUS (D)	4
BÉARNAISE SAUCE (A)(D)	4
PEPPERCORN SAUCE (D)	4
TWO GRILLED U7 PRAWN	28
HALF LOBSTER TAIL	30

SIDES

HOUSE SALAD	5
GARLIC MASHED POTATOES (D)	5
TRIPLE COOKED CHIPS	6
PORTOBELLO MUSHROOMS (D)	8
TENDERSTEM BROCCOLI	8
TRUFFLE & PARMESAN FRIES	10
MAC N' CHEESE (D)(G)	12
CLASSIC MONTREAL POUTINE (D)	12
LOBSTER MASH (A)(D)	16

MAINE EVENTS

**LUNCH
PRIX FIXE**
WEEKDAYS
12:00PM - 4:00PM

Two Courses £44
Three Courses £48
Including Tea, Coffee & Water

**HAPPY
HOUR**
WEEKDAYS
4PM - 6PM

Buy 1 Get 1
On Selected Beverage List
Available on the Terrace

**SHUCK
FEST**
WEEKDAYS
4PM - 6PM

Fresh Oysters
1 Pound a Shuck
Available in the Tavern

(A) Contains Alcohol (N) Contains Nuts (VG) Vegan (D) Contains Dairy (G) Contains Gluten (P) Contains Pork
Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present
We add a discretionary 15% service charge to all bills. EVERY PENNY of which is shared. If for any reason you felt the care you received fell short please tell us so we may remove the charge.



“The MAINE is the revival of this historical townhouse in the heart of Mayfair -
blending old world elegance, a New England extravagance and a touch of
subterranean decadence.”