

The MAINE BRASSERIE

COLD STARTERS

KALE CAESAR (D)(G) Baby gem lettuce, crispy bacon, kale chips, garlic croutons	14
BEETROOT SALAD (N)(D) Rocket, candied walnuts, crumbled goats cheese	14
LENTIL SALAD (N) Sundried tomatoes, silverskin onions, jalapeños, toasted hazelnuts	13
HERITAGE BEAN ALMONDINE (D) Green beans, Pecorino, mint, toasted almonds, crispy pancetta	12
BURRATA (D) Heirloom tomatoes, wildflower honey, fresh basil	15
CRAB & AVOCADO SALAD Green apple, radish, lamb's lettuce, lemon vinaigrette, chili	26
BEEF TATAKI (G) Scallions, garlic chips, sesame, citrus white soy	14

HOT STARTERS

NEW ENGLAND CLAM CHOWDER (A)(P)(D)(G) Classic New England style with clams, new potatoes & smoked bacon	12
OYSTER ROCKEFELLER (A)(P)(D) Half dozen Scottish Loch Fyne, cognac, bacon, cream & Parmesan	45
SOFT SHELL CRAB (G) Cornmeal batter, tamarind lime aioli	18
MUSHROOM & TRUFFLE FLATBREAD (G)(D) Fontina, chestnut mushrooms, black truffle	22
CAULIFLOWER TACO (VE)(G) Mexican beans salsa, tahini dressing, sweetcorn, guacamole	14
CRISPY FISH TACO (D)(G) Crispy battered 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 mariniers, garlic, parsley	20
CEDAR PLANK SALMON (D) Old Bay Rub, sautéed broccoli, sriracha butter sauce	28
NO MEAT SHORT RIB (VE) 120g Beyond meat, truffle mash, kale chips, vegetable jus	18
CHARRED CAULIFLOWER STEAK (VG) (N) Almond puree, raisin chimichurri, roasted hazelnuts	16
SPRING CHICKEN (D) 220g Corn fed chicken supreme, garlic mash, asparagus	28
SLOW COOKED SHORT RIB (D) 200g Slow cooked braised, garlic mash, kale chips	32
TRUFFLE MUSHROOMS TAGLIATELLE (VE) Oyster king, brown chesnut, shimeji, sage, chili oil, vegetable jus	30

MAINE MARKET

SEABASS FILLET 200g Green beans, capers, sauce vierge	28
HALIBUT BÉARNAISE (A)(P)(D) 160g Fillet, ratte potato, creamy leeks, panceta & peas beurre blanc	36
DOVER SOLE MEUNIERE (D) 600g Fillet, brown capper butter	70
ANGRY LOBSTER PASTA (A)(D)(G) (HALF/WHOLE) Maine lobster, spicy bisque, bottarga	45/80
MAINE LOBSTER (D) (HALF/WHOLE) 600g, Grilled with garlic butter, Served w/ tripple cooked chips & béarnaise	35/65

STEAKS & CHOPS

FILET MIGNON 250g, Grass fed Native Shetland tenderloin, 28 day dry aged	50
NY SIRLOIN 600g, USDA Grain fed Creekstone Angus striploin	120
RIB EYE 600g / 800g, Grass fed Native Shetland, 35 day dry aged	95/130
JAPANESE WAGYU 200g, Hokkaido Wagyu sirloin, MB6-7	120
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
DOUBLE CUT LAMB CHOPS 800g, 13 months, Herdwick lamb (Served with one of your choise of sauce or butter)	100

ADD TO YOUR STEAK

FRESH SHAVED TRUFFLE per gram	MP
GRILLED U7 PRAWN	14
SEARED FOIE GRAS 50g	10
ROASTED BONE MARROW	8

BUTTERS & SAUCES

TRUFFLE BUTTER (D)	3
SEAWEED BUTTER (D)	3
MAÎTRE D' BUTTER (D)	3
BÉARNAISE SAUCE (A)(D)	4
PEPPERCORN SAUCE (D)	4

SIDES

HOUSE SALAD	5
GARLIC MASHED POTATOES (D)	5
TRIPPLE COOKED CHIPS (VE)	5
WILD MUSHROOMS (A)(D)	7
TENDERSTEM BROCCOLI (VE)	8
POTATO GRATIN (D)	9
CLASSIC MONTREAL POUTINE (D)	12
TRUFFLE MAC 'N' CHEESE	12
ASPARAGUS WITH TRUFFLE BUTTER (D)	12
LOBSTER MASH (A)(D)	16

RAW BAR

CLASSIC PLATTER

8 oysters, 4 U7 shrimps, Tuna tartare (G),
Blue Swimmer crab, Native mussels (A)
(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**
Addicinal 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

CLASSIC STEAK TARTARE

Hand cut tenderloin, capers, gherkings, olives
shallots, herbs, worcestershire, shoes strings
quail egg

16 / 25

Consuming raw seafood and shellfish may
increase your risk of foodborne illness.

MAINE EVENTS

HAPPY HOUR
WEEKDAYS
4PM - 6PM
Buy 1 Get 1
On Selected Beverage List
TAVERN

SHUCK FEST
WEEKDAYS
4PM - 6PM
Fresh Oysters
1 Pound a Shuck
TAVERN

THE NAUGHTY SHOW
SATURDAYS
11.30 PM - 3 AM
LATE LATE
SHOW

WEEKEND BRUNCH
SATURDAY & SUNDAY
11AM - 4PM
DRAWING ROOM
& TERRACE

(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VE) Vegan

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.”