

HAPPY HOUR

BUY 1 GET 1

Weekdays 4pm till 6pm

TAVERN

The MAINE

DRAWING ROOM

& Terrace

SHUCK FEST

FRESH OYSTERS 1 POUND A SHUCK

Weekdays 4pm till 6pm

TAVERN

WEEKEND BRUNCH

Saturday & Sunday 12pm till 4:30pm

BAGEL & CLOTTED CREAM (D)(G)(N)

Toasted simit bagel, wild flower honey comb,
Cornish clotted cream

8

FULL MAINE BREAKFAST (D)(G)

2 Burford Brown eggs, Cumberland sausage,
Candied bacon, portobello mushrooms, Hash Browns

20

BILLIONAIRE FRENCH TOAST (D)(G)(N)

Pan seared fois gras, poached pear, wildflower honey,
toasted hazelnuts, shaved truffle

28

SIGNATURE SCRAMBLE (D)(G)

2 Burford Brown eggs, grilled San Marzano tomatoes,
toasted sourdough, seaweed butter

12

CHICKEN & WAFFLES (D)(G)

Butter milk fried chicken, cornmeal waffles, Canadian
maple syrup, whipped butter

18

STACKED BUTTERMILK PANCAKES (D)(G)(N)

Mascarpone, blueberries compot, coconut flakes, pistachios,
Canadian maple syrup

12

Strawberry Jam 2 | Toasted sourdough 3 | Candied Bacon 4 | Sliced Avocado 4 | Grilled Portobello (D) 6
Loch Fyne smoked salmon 9 | Cumberland Sausage 4 | Hashbrowns (D) 3 | Additional Egg 2 | Truffle p/g MP

CHARCUTERIE

COPPA HAM

"Cobble lane cure" British Coppa,
sweet & sour pickles

16

IBERIAN HAM (D)(G)

Jamon Iberico, Ox heart tomatoes,
garlic & sumac

22

BEEF CARPACCIO (D)

Fried garlic chips, capers,
parmesan shavings

14

FOIE GRAS TERRINE (D)(G)

Seared foie gras, smoked duck breast,
fig chutney, toasted brioche

20

SMALL PLATES

MARINATED OLIVES

Halkidiki green olives, garlic, jalapeno, lemon zest

6

CORNMEAL SOFT SHELL CRAB (G)

Tamarind lime aioli

14

ASPARAGUS & BOTTARGA (D)

Hollandaise, smoked cod roe

10

HERITAGE BEETS (D)(N)

Red & yellow beets, ragstone goats cheese,
candied walnuts & truffle honey

10

BURRATA (D)

Heirloom tomatoes, wildflower honey, fresh basil

15

PRAWNS IN OLIVE OIL

Lemon, chili & basil

28

CRISPY FISH TACO (D)(G)

Crispy battered cod, soft tortilla, pico de gallo

18

OCTOPUS A LA PLANCHA (D)

Red onions, black olives, fingerling potatoes

14

LOBSTER ROLL (D)(G)

Maine lobster, lemon aioli, brioche bun

28

SHORT RIB CROQUETTES (D)(G)(P)

Slow cooked pulled short rib, gruyère, jalapeño

13

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

16

ITALIAN STEAK TARTARE (D)(G)

80/120g Hand cut tenderloin, green olives,
truffle oil & Pecorino

16/ 25

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

Additional whole lobster 60



CAVIAR SERVICE

Blinis with all the classic trimmings

Royal Beluga

30g 205

50g 345

Imperial Osietra

30g 85

50g 135



FRESH SHUCKED OYSTERS

Ask your waiter for our available selection

½ Dozen

1 Dozen

FRESH HAND DIVED SCALLOPS

Olive oil & lemon

16

HAMACHI CEVICHE (D)

Aji Amarillo, coriander, sweet potato

16

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

WOOD FIRE GRILL

HALIBUT FILLET

250g, burnt lemon, olive oil

55

MAINE LOBSTER

600g, Grilled with garlic butter,
Served with tripple cooked chips & béarnaise
Half/ Whole

35 / 65

ROAST CHICKEN

Corn feed, garlic butter
Half/ Whole

22 / 40

LAMB CHOPS

800g, Herdwick lamb, roasted garlic
Half/ Whole Rack

52 / 100

NY SIRLOIN

USDA Grain fed Creekstone Angus striploin
400g/ 600g

75 / 120

RIB EYE

Grass fed native heritage, 32 day dry aged
400g/ 800g

95 / 130

(Served with your choice of sauce & butters)

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

TRIPLE COOKED CHIPS

5

HOUSE SALAD

5

SUMMER ROOT VEGETABLES

8

TRUFFLE MAC & CHEESE (D)(G)

12

STEAMED GREEN ASPARAGUS

9

TENDERSTEM BROCCOLI (VE)

5

(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