

*The*  
**MAINE**  
MAYFAIR

**LUNCH PRIX FIXE**  
TWO COURSES £44 / THREE COURSES £48  
WEEKDAYS 12PM - 4PM

**STARTERS**

**NEW ENGLAND CLAM CHOWDER (G)(D)**  
Classic New England style with clams, new potatoes  
bacon, buttered leeks and herbs

**TUNA TARTARE (G)**  
Avocado, wonton crisp, soy ginger dressing

**BLUE WEDGE (G) (P)**  
Iceberg lettuce, crispy lardon, chives, Stilton blue

**DUCK LIVER MOUSSE (D)**  
Grilled sourdough, date quince

**ORKNEY DIVER SCALLOPS (D)**  
Shellfish butter, cauliflower purée, maple bacon

**BEETROOT SALAD (G) (D)**  
Rocket, candied walnuts, crumbled goat cheese



**MAINES**

**ITALIAN STEAK TARTARE**  
120g Raw tenderloin, green olives, truffle oil, Pecorino

**SPRING CHICKEN (D)**  
200g Corn fed chicken supreme, garlic mash, broccoli

**GNOCCHI VERDE (VG)**  
Roasted garlic, cavalo nero, kale, walnuts, fried sage

**SPICY SHRIMP LINGUINE**  
Pan seared shrimp, spicy tomato, bottarga

**LEMON SOLE MEUNIERE (D)**  
400g Lemon Sole, brown caper butter, grilled hispi cabbage

**RIB EYE FOR TWO**  
600g Grass fed Native Lake District rib, 35 day dry aged,  
triple cooked chips, grilled hispi cabbage, choice of sauce



**DESSERTS**

**CRÈME BRÛLÉE (D)**  
Tonka vanilla beans

**STICKY TOFFEE PUDDING (G)(D)**  
English cream

**CHOCOLATE FONDANT (D)**  
Served a la mode

**ICE CREAM (D) & SORBET (VG)**

Including Tea, Coffee & Water

Contains Nuts (N) Vegan (VG)  
Contains Dairy (D) Contains Gluten (G)

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**COCKTAILS**  
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**APEROL SPRITZ**

Aperol, Prosecco & Soda Water  
**17**

**SPICY PALOMA**

El Jimador Blanco, fresh lime, bell pepper soda, 5 Citrus Cordial  
**18**

**MIMOSA**

Laurent-Perriei Champagne & fresh orange juice  
**20**

**BELLINI**

Prosecco, white peach & Cream De Peach  
**17**

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**WINES**  
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**SPARKLING AND CHAMPAGNE**

	gls	btl
Ferrari, Maximum Blanc de Blanc NV, Italy	15	70
Laurent-Perrier La Cuvée Brut NV	21	106

**ROSÉ**

	gls	btl
Azure, Mirabeau, Provence, France, 2021	12	60
Chateau Sainte Marguerite, Symphonie, France, 2020	16	78

**WHITE WINES**

	gls	btl
Pinot Grigio DOC, Colterenzio, Alto Adige, 2020	10	55
Albariño, Martin Codax, Galicia, 2020	12	59
Sauvignon Blanc Organic, Peregrine Wines, Otago, 2020	14	68
Chablis Premier Cru Montmain, Louis Michel, 2019	18	92

**RED WINES**

	gls	btl
Malbec Ben Marco, Susana Balbo, Vale de Uco, 2019	12	60
Chianti Classico, Casa Brancaia, Chianti, 2020	15	80
Rioja Reserva, Sierra Cantabria, Rioja Alta, 2015	19	90
Barolo DOCG, Ascheri, Piedmont, 2018	22	118