

The
MAINE

M A Y F A I R

Saturday Brunch

THREE COURSES £65 / OPEN BAR £50 / PREMIUM BAR £75

STARTERS

Choice of One

SHUCKED OYSTERS

Half a dozen of Jersey Royal oysters

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

PRAWNS IN OLIVE OIL (G) (P)

Lemon, chili & basil

KALE CAESAR (D)(G)

Baby gem lettuce, crispy bacon, kale chips, garlic croutons

CRISPY FISH TACOS (D)(G)

Crispy breaded cod, soft tortilla, pico de gallo

BEETROOT SALAD (D)(N)

Rocket, candied walnuts, crumbled goat's cheese

MUSHROOM & TRUFFLE FLATBREAD (G)(D)

Fontina, chestnut mushrooms, black truffle

BEEF TATAKI (G)

Scallions, crispy shallot, citrus white soy

MAINES

Choice of One Main and One Side

MISO BAKED PUMPKIN (VG)

Fennel macadamia purée, green tahini, toasted sunflower seeds

LEMON SOLE MEUNIERE (D)(G)

300g per person brown caper butter

PRAWNS A LA PLANCHA (D)(G)

Two U7 Black tiger prawns per person

TRUFFLE ROASTED CHICKEN (D)(G)

200g per person, Chicken supreme, porcini mushrooms

LAMB CHOPS

400g per person, Herdwick rack of lamb

SLICED NY SIRLOIN

300g per person USDA Creekstone Angus

Roasted Garlic Mash . Tenderstem Broccoli . Triple Cooked Chips
House Salad . Garlic Chestnut Mushrooms . Truffle Mac & Cheese

DESSERTS

Chefs Desserts of the Day

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

The
MAINE

MAYFAIR

Open Bar

OPEN BAR £50 / PREMIUM BAR £75

REGULAR BAR
£50 PER PERSON / 2 HOURS LIMIT

..... **SPARKLING & WINES**

Bottle of Ferrari, Maximum Blanc de Blanc, Italy, NV
Alvarinho, Conde Villar, Portugal, 2021
Secret de Famille, Paul Jaboulet Aine, France, 2021

..... **SPIRIT SELECTION**

Ketel One Vodka, Tanqueray Export Gin, Havana Club 3yo,
El Jimador Blanco Tequila, Johnnie Walker Black Label Scotch Whisky

..... **BLOODY MARYS**

BLOODY CLASSIC

Ketel One vodka, bloody mix, fresh lemon juice, tomato mix

BLOODY MARIA

El Jimador Blanco, bloody mix, fresh lime juice & Sriracha hot sauce

RED SNAPPER

Tanqueray gin, fresh lemon juice, tomato juice, honey,
yuzu ponzu sauce & smoke dust salt

PREMIUM BAR

£75 PER PERSON / 2 HOURS LIMIT

..... **CHAMPAGNE**

Bottle of Maison Jacquart, Signature Brut, NV

..... **COCKTAILS**

GINGER MULE

Ketel One vodka, lime juice, ginger honey syrup, ginger beer

SPICY PALOMA

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

NEGRONI

Tanqueray gin, Campari Bitter, Martini Rosso Vermouth

BLOODY MARYS

customise it your way

..... **FINE SPIRITS**

Belvedere Vodka, Tanqueray 10 Gin,
Bacardi Ocho, Casamigos Blanco Tequila,
Johnnie Walker Gold Label Scotch Whisky