

## HAPPY HOUR

BUY 1 GET 1

Weekdays 4pm till 6pm

# The MAINE DRAWING ROOM & Terrace

## SHUCK FEST

FRESH OYSTERS 1 POUND A SHUCK

Weekdays 4pm till 6pm

### RAW BAR

#### COLOSSAL SHRIMP COCKTAIL

Two U7 shrimp horseradish cocktail sauce

26

#### CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),  
Blue swimmer crab, Native mussels (A)

99

#### FRESH SHUCKED OYSTERS

Ask your waiter for the available selection

½ Dozen / 1 Dozen

#### TUNA TARTARE (G)

Avocado, wonton crisp, soy & ginger dressing

18

#### POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),  
Hamachi ceviche (D), Blue swimmer crab, Native mussels (A)

180

#### ITALIAN STEAK TARTARE (D)(G)

80g / 120g Raw tenderloin, green olives, truffle oil, Pecorino

16 / 25

### SMALL PLATES

#### MARINATED OLIVES

Halkidiki green olives, garlic, jalapeño, lemon zest

6

#### PRAWNS IN OLIVE OIL

Lemon, chili & basil

18

#### BURRATA (D)(A)

Heirloom tomatoes, wildflower honey, fresh basil

15

#### SEASONAL CRUDITÉS (D)

Handpicked seasonal vegetables, ranch dip

10

#### CRISPY FISH TACO (D)(G)

Crispy battered cod, soft tortilla, pico de gallo

18

#### BEEF CARPACCIO (D)

Parmesan, garlic chips, rocket, fried capers, aioli

14

#### HERITAGE BEETS (D)(N)

Red beets, Ragstone goats cheese, candied walnuts

14

#### CHARGRILLED OCTOPUS (D)

Puttanesca sauce, samphire

24

#### SHORT RIB CROQUETTES (D)(G)

Slow cooked pulled short rib, gruyère, jalapeño

13

### PASTA

#### PAPPARDELLE RAGU (N)(G)

Pulled Short Rib, cream, burnt sage,  
toasted pine nuts, beef jus

26

#### TRUFFLE PASTA (D)(G)

Mafaldine pasta, truffled mascarpone  
cream, fresh truffle

32

#### SPICY SHRIMP LINGUINE (G)

Pan roasted shrimp, spicy tomato  
sauce, bottarga

26

#### CARBONARA CARCIOFI (N)(VE)

Baby artichokes, asparagus tips,  
toasted pine nuts

24

### MAINES

#### KALE CAESAR SALAD (D)(G)

Baby gem lettuce, crispy bacon, fried kale, croutons

14

#### GRILLED WHOLE SEABASS

400g Seabass, fennel and rocket salad

34

#### FILET MIGNON

250g, Grass fed Native Shetland tenderloin

50

#### NICOISE SALAD

Rare seared tuna, green beans, kalamata olives

24

#### LOBSTER ROLL (D)(G)

Maine lobster, lemon aioli, brioche bun, crisps

28

#### RIB EYE for Two

800g Grass fed Native Heritage, 35 day dry aged

130

#### CRAB & AVOCADO SALAD

Green apple, radish, lamb's lettuce, lemon vinaigrette

26

#### MOULES FRITES (D)(A)

White wine marinier, parsley, fries

24

### SIDES

#### TRIPLE COOKED CHIPS

5

#### HOUSE SALAD

5

#### TENDERSTEM BROCCOLI

5

#### STEAMED GREEN ASPARAGUS

9

#### PORTOBELLO MUSHROOMS (D)

12

#### LOBSTER MASH (D)(A)

16

#### MAINE BURGER (D)(G)

Dry aged beef, toasted brioche, smoked cheddar, chips

26

#### CELERIAC & CAULIFLOWER STEAK (D)(N)

Lentils, sundried tomatoes, toasted hazlenuts

18

#### TRUFFLE ROASTED CHICKEN (D)

200g Chicken Supreme, porcini mushrooms

32

#### MAINE LOBSTER Half / Whole (D)

600g, Grilled with garlic butter, chips

35 / 65

### DESSERTS

#### CRÈME BRÛLÉE (D)

Tonka vanilla beans

9

#### SOFT CENTRE COOKIE (D)(G)

Chocolate chip served a la mode

9

#### KEY LIME PIE (D)(G)

Lime meringue, lemon sorbet

12

#### TARTE TATIN (D)(G)

Pink lady apples, puff pastry, caramel sauce

11

#### STICKY TOFFEE PUDDING (D)(G)

Served warm with English cream

8

#### FRESH BERRIES MERINGUE (D)

Served with mascarpone whipped cream

10

#### CHOCOLATE MOUSSE (D)

Dark chocolate shavings

9

#### WHITE CHOCOLATE CHEESECAKE (D)(N)

Cinnamon and walnut crumb

9

#### ICE CREAMS & SORBETS (D)

Ask your waiter for our seasonal flavours

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