

# The MAINE Brasserie & TAVERN

## COLD STARTERS

<b>CAESAR A LA M (D)(G)</b> Crunchy chicken, baby gem, butter croutons, caesar dressing	17
<b>PRAWNS IN OLIVE OIL</b> Lemon, chili & basil	18
<b>CRAB &amp; AVOCADO SALAD</b> Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chili	26
<b>ITALIAN STEAK TARTARE (D) (G)</b> 80 / 120g Hand cut tenderloin, green olives, Pecorino	16 / 25
<b>BEETROOT SALAD (N)(D)</b> Rocket, candied walnuts, crumbled goat's cheese	14
<b>BEEF CARPACCIO (D)</b> Parmesan, lemon, garlic chips, rocket	16

## HOT STARTERS

<b>CHARRED ARTICHOKE HEARTS (D)</b> Lemon parmesan dressing, Pecorino	18
<b>CAULIFLOWER TACO (G)</b> Mexican beans & corn salsa, tahini dressing, guacamole	14
<b>ORKNEY DIVER SCALLOPS (P)(D)</b> Roasted scallops, bacon, shellfish butter, cauliflower purée	22
<b>BURGUNDY SNAILS (N)(D)</b> Herbs, garlic butter	17
<b>CRISPY FISH TACO (D)(G)</b> Crispy breaded cod, soft tortilla, pico de gallo	18
<b>PRAWNS A LA PLANCHA</b> Two U7 prawns, rosemary, garlic, green chili	28
<b>CHARGRILLED OCTOPUS (D)</b> Grilled Octopus, black olive tapenade, chilli oil	24
<b>STICKY SHORT RIBS (G)</b> Honey mustard glaze, mint & coriander slaw	28

## CLASSIC MAINES

<b>ROASTED EGGPLANT (N)</b> Tzatziki, garlic chips, pine nuts, radish cress	22
<b>MOULES FRITES (A)(D)</b> White wine marinere, garlic, parsley	24
<b>SPICY SHRIMP LINGUINE (G)</b> Pan roasted shrimp, spicy tomato sauce, bottarga	28
<b>TRUFFLE ROASTED CHICKEN (D)</b> 200g Chicken supreme, porcini mushrooms, shoestring fries	38
<b>PAPPARDELLE RAGU (N)(G)</b> Pulled short rib, burnt sage, toasted pine nuts	26
<b>SPICY RIGATONI (A)(D)(G)</b> Pink Sauce, Parmesan, vodka	20

## RAW BAR

### CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),  
Blue Swimmer crab, native mussels  
(2 persons)  
**105**

### POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),  
Stone Bass 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 (D)(G)

Kaluga Hybrid Reserve  
30g **205**  
50g **345**

Kaluga Hybrid  
30g **85**  
50g **135**



### FRESH SHUCKED OYSTERS

Ask your waiter for our available selection

1/2 Dozen  
1 Dozen

### FATTY TUNA BELLY

Blue fin tuna, finger lime, olive oil  
**16**

### COLOSSAL SHRIMP COCKTAIL

Two U7 shrimp, horseradish cocktail sauce  
**26**

### TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing  
**18**

### SEABASS CEVICHE

Yuzu, blood orange, chillies,  
spring onions, togarashi  
**16**

## MAINE MARKET

<b>GRILLED/SALT BAKED WHOLE SEABASS</b> 400g Seabass, fennel and rocket salad	<b>38/60</b>
<b>HALIBUT BÉARNAISE (A)(D)</b> 160g Fillet, ratte potato, creamy leeks, pancetta & peas beurre blanc	<b>38</b>
<b>DOVER SOLE MEUNIERE (D)</b> 600g Fillet, brown caper butter	<b>70</b>
<b>ANGRY LOBSTER PASTA (A)(D)(G)</b> Whole Maine lobster, spicy bisque, bottarga	<b>80</b>
<b>WILD TURBOT (S)(D)(A)</b> Fennel & parsnips puree, zucchini, orange champagne beurre blanc	<b>55</b>

## STEAKS & CHOPS

<b>STICKY LAMB CHOPS</b> Sticky glaze, green palermo pepper, burnt sage	<b>43</b>
<b>PARMESAN VEAL CHOPS (D)(G)</b> 450g Parmesan crust, milk fed native veal	<b>85</b>
<b>FILET MIGNON</b> 250g, Grass fed, dry aged, John Stone	<b>52</b>

## LARGE CUTS

Designed for sharing / Min 250g per person

<b>NY SIRLOIN</b> 800g, USDA Grain fed, Creekstone Angus	<b>150</b>
<b>RIB EYE</b> 800g, Grass fed Native Lake District rib, 35 day dry aged	<b>130</b>
<b>TOMAHAWK (2 to 4 persons)</b> 1.2kg, John Stone, 28 days dry aged, not for the faint of heart	<b>160</b>
<b>CHILEAN WAGYU</b> 800g, Grain fed Molendo Chilean Rib Eye Wagyu	<b>270</b>
<b>JAPANESE WAGYU</b> 600g, Hokkaido Wagyu sirloin, MB6-7  (Served with your choice of sauce)	<b>310</b>

## ADD TO YOUR STEAK

<b>ROASTED BONE MARROW</b>	<b>8</b>
<b>TRUFFLE BUTTER (D)</b>	<b>3</b>
<b>MAITRE D' BUTTER (D)</b>	<b>3</b>
<b>RED WINE JUS (D)</b>	<b>4</b>
<b>BÉARNAISE SAUCE (A)(D)</b>	<b>4</b>
<b>PEPPERCORN SAUCE (D)</b>	<b>4</b>
<b>TWO GRILLED U7 PRAWNS</b>	<b>28</b>
<b>HALF LOBSTER TAIL</b>	<b>30</b>

## SIDES

<b>HOUSE SALAD</b>	<b>5</b>
<b>GARLIC MASHED POTATOES (D)</b>	<b>5</b>
<b>TRIPLE COOKED CHIPS</b>	<b>6</b>
<b>CHARRED BRUSSEL SPROUTS (D)</b>	<b>8</b>
<b>TENDERSTEM BROCCOLI</b>	<b>8</b>
<b>STEAMED GREEN ASPARAGUS</b>	<b>9</b>
<b>PORTOBELLO MUSHROOMS (D)</b>	<b>12</b>
<b>TRUFFLE MAC N' CHEESE (D)(G)</b>	<b>12</b>
<b>TRUFFLE &amp; PARMESAN FRIES (D)</b>	<b>12</b>
<b>LOBSTER MASH (A)(D)</b>	<b>16</b>

## MAINE EVENTS

### LUNCH PRIX FIXE

WEEKDAYS  
12:00PM - 6:00PM

Two Courses £35  
Three Courses £40  
Including Tea, Coffee & Water

### HAPPY HOUR

WEEKDAYS  
4PM - 6PM

Buy 1 Get 1  
On Selected Beverage List  
Available on the Terrace

### SHUCK FEST

WEEKDAYS  
4PM - 6PM

Fresh Oysters  
Pound a Shuck  
Available in the Tavern

(A) Contains Alcohol (N) Contains Nuts (Vg) Vegan (D) Contains Dairy (G) Contains Gluten (P) Contains Pork  
Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present

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."