

## HAPPY HOUR

BUY 1 GET 1 of our signature cocktails (S)

Weekdays 4pm till 6pm

## SHUCK FEST

FRESH OYSTERS 1 POUND A SHUCK

Weekdays 4pm till 6pm

# The MAINE DRAWING ROOM & Terrace

## AFTERNOON NIBBLES

### FRESH SHUCKED OYSTERS

1/2 Dozen | 1 Dozen

(Please ask your server)

### SMALL PLATES

#### TUNA TARTARE (G)

Avocado, wonton crisp,  
soy & ginger dressing

18

#### MARINATED OLIVES (VG)

Halkidiki green olives,  
garlic, jalapeño, lemon zest

6

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

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

16 | 25

#### CHARGRILLED ARTICHOKE HEARTS (D)

Lemon parmesan dressing, Pecorino

18

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

Crispy battered cod, soft tortilla,  
pico de gallo

18

#### CAULIFLOWER TACO (VG)(G)

Mexican beans salsa, tahini dressing, sweetcorn,  
guacamole

14

#### CLASSIC MONTREAL POUTINE

Hand cut chips, cheese curds, beef jus

12

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

Maine lobster, lemon aioli, brioche bun

28

#### STICKY SHORT RIBS (G)(A)

Honey mustard glaze, coriander slaw

28

### DESSERTS

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

Lime meringue, chantilly cream

12

#### MALVASIA SALINA IGT 2021

gls 24 btl 134

#### BASQUE CHEESECAKE (D)

Cinnamon & walnut crumb

12

#### MUFFATO DELLA SALA 2021

gls 28 btl 144

#### DEATH BY CHOCOLATE (D)(G)(N)

Milk chocolate ganash, dark chocolate glaze

14

#### OCCHIO DI PERNICE 2010

gls 108 btl 660



(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VG) Vegan  
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

**HAPPY HOUR**BUY 1 GET 1 of our signature cocktails (S)  
Weekdays 4pm till 6pm**SHUCK FEST**FRESH OYSTERS 1 POUND A SHUCK  
Weekdays 4pm till 6pm

*The*  
**MAINE**  
DRAWING ROOM  
& *Terrace*

**COCKTAILS****APEROL SPRITZ***Aperol, Prosecco &  
Franklin & Sons Soda Water*

17

**NEGRONI***Tanqueray Export,  
Sweet Vermouth, Campari*

17

**SOUTH SIDE (P)(S)***Mirabeau Gin, Mastiha, Green Juice  
Honey-Ginger, Lemon fresh*

18

**MAYFLOWER MARTINI (S)***Parsley Infused Tanqueray Gin,  
Dill Oil and A Hint of Lemon Essence*

17

**TOMMYS MARGARITA(S)***El Jimador, Agave Syrup,  
Fresh Lime*

18

**SPICY PALOMA (S)***El Jimador, 5 Citrus Cordial, Fresh  
Lime, Bell Pepper Soda*

18

**GINGER MULE (G)(P)(S)***Ketel one Vodka, Lime Juice, Honey-Ginger,  
Franklin & Sons Ginger Beer*

18

**DIRTY PICKLE MARTINI (C/R)(SD)(S)***Ketel One, Dry Vermouth,  
Pickled Carrot*

18

**CUCUMBER GIMLET(S)***Tanqueray Ten Gin, Maraschino,  
5 Citrus Cordial, Green Juice*

18

**REMEMBER THE MAINE (N)(E)(S)***Bulleit Bourbon, White Coconut Truffle Tea,  
Fresh Lemon, Angostura Bitters Egg White*

18

**SPIRITS****50ml***Ketel One Vodka*

13

*Tanqueray Export Strength Gin*

13

*El Jimador Blanco Tequila*

13

*Johnnie Walker Black Belnded Scotch Whisky*

13

*Havana Club 3 Y.O*

13

*Bulleit Bourbon Whiskey*

13

*Illegal Joven Mezcal*

15

**WINES****gls***Ferghettina Franciacorta Brut NV*

15

**175ml 375ml***Chateau D'esclans Whispering Angel 2021*

24 51

*Prunotto Barbaresco 2019*

29 56

*Chablis 1er cru Vau Ligneau 2020*

27 57

**BEERS****btl***Peroni Nastro Azzurro, Guinness*

7

*Noam*

10

*Lucky Saint Alcohol-Free*

7



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