

The
MAINE
DRAWING ROOM
& *Terrace*

LUNCH PRIX FIXE

TWO COURSES £35 / THREE COURSES £40
WEEKDAYS 12PM - 2:30PM

STARTERS

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

CAESAR A LA M (D)(G)

Crunchy chicken, baby gem, butter croutons, caesar dressing

BEETROOT SALAD (N)(D)

Rocket, candied walnuts, crumbled goat cheese

BAKED DIVER SCALLOP (G)(D)(P)

Cheese sauce, grain mustard, parmesan crumb

BEEF CARPACCIO (D)

Parmesan, garlic chips, fried capers, aioli

CHARRED ARTICHOKE HEART (D)

Lemon parmesan dressing, Pecorino

MAINES

MOULES FRITES (A)(D)

White wine marinere, garlic, parsley

SEA BREAM FILLET (D)

Lemon caper butter, fennel & rocket salad

SPICY SHRIMP LINGUINE (G)

Pan roasted shrimp, spicy tomato sauce, bottarga

SPICY RIGATONI (D)(G)

Pink sauce, parmesan, vodka

TRUFFLE ROASTED CHICKEN (D) 200g

Chicken supreme, porcini mushrooms, shoestring fries

STICKY SHORT RIB

Honey mustard glaze, mint & coriander slaw

RIB EYE FOR TWO

*600g Grass fed Native Lake District rib, 35 day dry aged,
triple cooked chips, green asparagus, choice of sauce*

SUPPLEMENT £15 PER PERSON

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

STICKY TOFFEE PUDDING (G)(D)

English cream

BASQUE CHEESECAKE (D)

ICE CREAM (D) & SORBET (VG)



(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

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COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Franklin & Sons Soda Water

17

BELLINI

Prosecco & White Peach

17

SPICY PALOMA (S)

*El Jimador, 5 Citrus Cordial, Fresh Lime,
Bell Pepper, Soda*

18

NEGRONI

Tanqueray Gin, Campari, Sweet Vermouth

17

TOMMYS MARGARITA

Casamigos Blanco, Agave, Fresh Lime

18

WINES

SPARKLING AND CHAMPAGNE

	<i>gls</i>	<i>blt</i>
<i>Ferghettina Brut NV Franciacorta</i>	15	85
<i>Laurent-Perrier La Cuvee Brut NV</i>	21	106

ROSE

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Whispering Angel Chateau D'esclans, 2021</i>	29	61	92
<i>Rock Angel Chateau D'esclans, 2021</i>	39	86	166

WHITE WINES

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Grillo Sensale, 2021</i>	11	22	44
<i>Sordo Roero Arneis 21</i>	14	27	55
<i>I Pentri Fiano</i>	15	30	57
<i>Gavi Di Gavi La Meirana, 2021</i>	22	43	74
<i>Pinot Grigio Jermann, 2021</i>	25	50	103
<i>Cervaro Della Sala, 2020</i>	61	126	235
<i>Corton Charlemagne Grand Cru Vincent Jerardin, 2020</i>	244	486	864

RED WINES

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Uva Non Grata, Gamay, 2022</i>	10	21	42
<i>Avignonesi Rosso di Montepulciano</i>	14	28	57
<i>Avignonesi DA-DI 2021</i>	15	30	60
<i>Buon Tempo Rosso di Montalcino, 2019</i>	22	44	78
<i>Prunotto Barbaresco, 2019</i>	35	67	134
<i>Tignanello Antinori, 2018</i>	144	288	540
<i>Sassicaia, 2018</i>	265	522	984



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