

The MAINE Brasserie

COLD STARTERS

BUTTER LETTUCE SALAD (VG) Aged balsamic vinaigrette, chives, spring onion	13
CAESAR A LA M (D)(G) Crunchy chicken, baby gem, butter croutons, caesar dressing	19
PRAWNS IN OLIVE OIL (S) Lemon, chili & basil	20
CRAB & AVOCADO SALAD (S) Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chili	26
ITALIAN STEAK TARTARE (D) (G) 80 / 120g Hand cut tenderloin, green olives, Pecorino ADD ROASTED BONE MARROW	16 / 25 10
HERITAGE BEETROOT SALAD (N)(D) Rocket, candied walnuts, rosary ash goat's cheese	16
BEEF CARPACCIO TONNATO Tonnato dressing, fried artichoke, crispy capers	22

HOT STARTERS

CHARRED ARTICHOKE HEARTS (D) Lemon parmesan dressing, Pecorino	20
CAULIFLOWER TACO (G)(VG) Mexican beans & corn salsa, tahini dressing, guacamole	14
ORKNEY DIVER SCALLOPS (P)(D)(S) Roasted scallops, bacon, shellfish butter, cauliflower purée	22
BURGUNDY SNAILS (D)(C) Herbs, garlic butter	19
CRISPY FISH TACO (D)(G) Crispy breaded cod, soft tortilla, pico de gallo	18
PRAWNS A LA PLANCHA (S) Two U7 prawns, rosemary, garlic, green chili	28
CHARGRILLED OCTOPUS Black olive tapenade, chilli oil, samphire	26
MAINE LOBSTER & CAVIAR ROLLS (G)(D)(S) Poached Maine lobster, Oscietra caviar, sour cream, Toasted brioche bun	32
STICKY SHORT RIBS (A)(G) Honey mustard glaze, mint & coriander slaw	28
FRIED BUTTERMILK CHICKEN & CAVIAR (D)(G)(A) 10g N&S Oscietra Caviar, Yuzu sour cream, chives	75

CLASSIC MAINES

ROASTED EGGPLANT (G)(N)(VG) Tzatziki, garlic chips, pine nuts, radish cress	22
MOULES FRITES (A)(D) White wine marinere, garlic, parsley	26
SPICY SHRIMP LINGUINE (G)(S) Pan roasted shrimp, spicy tomato sauce, bottarga	31
TRUFFLE ROASTED CHICKEN (D) 200g Chicken supreme, porcini mushrooms, shoestring fries	41
PAPPARDELLE RAGU (D)(N)(G) Pulled short rib, burnt sage, toasted pine nuts, beef jus	26
SPICY RIGATONI (A)(D)(G) Pink Sauce, Parmesan, vodka	20

RAW BAR

CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),
Blue Swimmer crab, native mussels (S)
(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)(S)

(4 persons)
180

Additional half or whole lobster

MP



CAVIAR SERVICE

Blinis with all the classic trimmings (D)(G)
Kaluga Hybrid Reserve

30g 205
50g 345

Oscietra
30g 120
50g 200



FRESH SHUCKED OYSTERS

Ask your waiter for our available selection
1/2 Dozen
1 Dozen

OTORO CARPACCIO

Blue fin tuna, finger lime, olive oil

16
ADD CAVIAR
24

COLOSSAL SHRIMP COCKTAIL (S)

Two U7 shrimp, horseradish cocktail sauce

26

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

19
ADD CAVIAR
24

SEABASS CEVICHE

Yuzu, blood orange, chillies, spring onions,
tojarashi

16

GILT-HEAD BREAM CRUDO

Lime, Maldon salt

36
ADD CAVIAR
24

MAINE MARKET

GRILLED SEA BASS 400g Seabass, fennel and rocket salad	41
HALIBUT BÉARNAISE (P)(D) 160g Fillet, ratte potato, creamy leeks, pancetta & peas beurre blanc	41
DOVER SOLE MEUNIÈRE (D) 600g, brown caper butter	MP
ANGRY LOBSTER PASTA (A)(D)(G)(S) Whole Maine lobster, spicy bisque, bottarga	80
WILD TURBOT (S)(D)(A) Fennel & parsnips puree, zucchini, orange champagne beurre blanc	55
GRILLED MAINE LOBSTER (D)(S) Garlic butter, fries. Whole or Half	MP

STEAKS & CHOPS

STICKY LAMB CHOPS (G) Sticky glaze, green palermo pepper, sesame	43
PARMESAN VEAL CHOP (G)(D) 450g Parmesan crust, milk fed native veal	85
FILET MIGNON 250g, Grass fed, dry aged, John Stone	56

LARGE CUTS

Designed for sharing / Min 250g per person

RIB EYE 800g, Grass fed Native Lake District rib, 35 day dry aged	140
NY SIRLOIN 800g, USDA Grain fed, Creekstone Angus	150
PORTERHOUSE 1.2kg, Grass fed Native Lake District, 30 day dry aged	180
TOMAHAWK (2 to 4 persons) 1.2kg, John Stone, 28 days dry aged, not for the faint of heart	160
CHILEAN WAGYU 800g, Grain fed Molendo Chilean Rib Eye Wagyu	270
JAPANESE WAGYU 600g, Hokkaido Wagyu sirloin, MB6-7 (Served with your choice of sauce)	310

ADD TO YOUR STEAK

ROASTED BONE MARROW	10
TRUFFLE BUTTER (D)	3
MAITRE D' BUTTER (D)	3
RED WINE JUS (A)	4
BÉARNAISE SAUCE (A)(D)	4
PEPPERCORN SAUCE (D)	4
TWO GRILLED U7 PRAWNS (S)	28
HALF LOBSTER TAIL (S)	MP
ITALIAN WINTER TRUFFLE / 5 GRAMS	25

SIDES

HOUSE SALAD	5
GARLIC MASHED POTATOES (D)	5
TRIPLE COOKED CHIPS	6
TENDERSTEM BROCCOLI	8
CHARRED BRUSSEL SPROUTS (D)	8
PORTOBELLO MUSHROOMS (D)	12
TRUFFLE MAC N' CHEESE (D)(G)	12
CLASSIC MONTREAL POUTINE (D)	13
LOBSTER MASH (A)(D)(S)	16

MAINE EVENTS

HAPPY HOUR
WEEKDAYS - TERRACE- TAVERN
4PM - 6PM

BUY 1 GET 1
On Selected Beverage List

SHUCK FEST
WEEKDAYS - TERRACE - TAVERN
4PM - 6PM

Fresh Oysters
Pound a Shuck

(A)Alcohol (N)Nuts (V)Vegetarian (VG)Vegan (D)Dairy (G)Gluten (P)Pork (S)Shellfish (C)Crustacean

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.”