

# The MAINE

## COLD STARTERS

<b>BUTTER LETTUCE SALAD (VG)</b> Aged balsamic vinaigrette, chives, spring onion	13
<b>CAESAR A LA M (D)(G)</b> Crunchy chicken, baby gem, butter croutons, caesar dressing	19
<b>PRAWNS IN OLIVE OIL (S)</b> Lemon, chili & basil	20
<b>CRAB &amp; AVOCADO SALAD (S)</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
ADD ROASTED BONE MARROW	10
<b>HERITAGE BEETROOT SALAD (N)(D)</b> Rocket, candied walnuts, rosary ash goat's cheese	16
<b>BEEF CARPACCIO TONNATO</b> Tonnato dressing, fried artichoke, crispy capers	22

## HOT STARTERS

<b>ROMAN ARTICHOKE (D)</b> Lemon parmesan dressing, Pecorino	20
<b>CAULIFLOWER TACOS (VG)(G)</b> Mexican beans & corn salsa, tahini dressing, guacamole	14
<b>ORKNEY DIVER SCALLOPS (D)(S)</b> Roasted scallops, beef bacon, shellfish butter, cauliflower purée	22
<b>BURGUNDY SNAILS (D)</b> Herbs, garlic butter	19
<b>CRISPY FISH TACOS (D)(G)</b> Crispy breaded cod, soft tortilla, pico de gallo	18
<b>PRAWNS A LA PLANCHA (S)</b> Two U7 prawns, rosemary, garlic, green chili	28
<b>CHARGRILLED OCTOPUS</b> Black olive tapenade, chilli oil, samphire	26
<b>MAINE LOBSTER &amp; CAVIAR ROLLS (G)(D)(S)</b> Poached Maine lobster, Oscietra caviar, sour cream, toasted brioche bun	39
<b>STICKY SHORT RIBS (A)(G)</b> Honey mustard glaze, mint & coriander slaw	28
<b>FRIED BUTTERMILK CHICKEN &amp; CAVIAR (D)(G)</b> 10g N25 Oscietra Caviar, Yuzu sour cream, chives	75

## CLASSIC MAINES

<b>MUSHROOM TAGLIATELLE (VG)(G)</b> Brown button mushrooms, green asparagus	22
<b>MOULES FRITES (A)(D)</b> White wine marinere, garlic, parsley	26
<b>SPICY SHRIMP LINGUINE (S)</b> Pan roasted shrimp, spicy tomato sauce, bottarga	31
<b>TRUFFLE ROASTED CHICKEN (D)</b> 200g Chicken supreme, porcini mushrooms, shoestring fries	41
<b>PAPPARDELLE RAGU (D)(N)(G)</b> Pulled short rib, burnt sage, toasted pine nuts, beef jus	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, fresh hand dived scallops,  
Blue Swimmer crab, native mussels (A)  
(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, chilies, spring onions,  
togarashi

16

### GILT-HEAD BREAM CRUDO

Lime, Maldon salt

36

ADD CAVIAR

24

## MAINE MARKET

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

## STEAKS & CHOPS

<b>STICKY LAMB CHOPS</b> Sticky glaze, green palermo pepper, burnt sage	43
<b>PARMESAN VEAL CHOP (D)(G)</b> 450g Parmesan crust, milk fed native veal	85
<b>FILET MIGNON</b> 200g, Grass fed, dry aged, John Stone	56

## LARGE CUTS

Designed for sharing / Min 250g per person

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

## ADD TO YOUR STEAK

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

## SIDES

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

## MAINE EVENTS

**HAPPY HOUR**  
WEEKDAYS - TAVERN  
4PM - 6PM  
  
Buy 1 Get 1  
On Selected Beverage List

**LUNCH PRIX FIXE**  
WEEKDAYS - TAVERN  
12PM - 2:30PM  
  
Two Courses £35  
Three Courses £40

**SHUCK FEST**  
WEEKDAYS - TAVERN  
4PM - 6PM  
  
Fresh Oysters  
Pound a Shuck

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

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 18% 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**

# À LA CARTE

