

*The*  
**MAINE**  
M A Y F A I R

**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)**

*Avocado, wonton crisp, soy ginger 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 TONNATO**

*Tonnato dressing, fried artichoke, crispy capers*

**CHARRED ARTICHOKE HEART (D)**

*Lemon parmesan dressing, Pecorino*

**MAINES**

**MOULES FRITES (A)(D)**

*White wine mariniere, 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)**

*Chicken supreme, porcini mushrooms, shoestring fries*

**STICKY SHORT RIB (G)** <sup>200g</sup>

*Honey mustard glaze, mint & coriander slaw*

**RIB EYE FOR TWO**

*400g 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)**

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MAYFAIR

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COCKTAILS

APEROL SPRITZ  
*Aperol, Prosecco, Franklin &  
Sons Soda Water*  
17

CUCUMBER GIMLET  
*Tanqueray Ten Gin, Maraschino, 5  
Citrus Cordial, Green Juice*  
18

SPICY PALOMA  
*El Jimador, 5 Citrus Cordial, Fresh  
Lime, Bell Pepper Soda*  
18

GINGER MULE  
*Ketel One Vodka, Lime Juice, Honey-  
Ginger, Franklin & Sons Ginger Beer*  
18

TOMMYS MARGARITA  
*El Jimador, Agave Syrup,  
Fresh Lime*  
18

SOUTH SIDE  
*Mirabeau Gin, Mastiha, Green Juice,  
Honey-Ginger, Lemon fresh*  
17

WINES

| SPARKLING AND CHAMPAGNE                 | gls | btl |
|-----------------------------------------|-----|-----|
| <i>Ferghettina Brut NV Franciacorta</i> | 19  | 104 |
| <i>EPC Blanc De Blancs</i>              | 23  | 115 |

| ROSE                                      | 175ml | 350ml | btl |
|-------------------------------------------|-------|-------|-----|
| <i>Minuty Prestige Rose</i>               | 19    | 39    | 79  |
| <i>Rock Angel Chateau D'esclans, 2021</i> | 39    | 86    | 166 |

| WHITE                                                      | 175ml | 350ml | btl |
|------------------------------------------------------------|-------|-------|-----|
| <i>Grillo Sensale, 2021</i>                                | 12    | 23    | 45  |
| <i>Domaine De Castelnau Picpoul Pinet 2023</i>             | 15    | 28    | 56  |
| <i>Gavi di Gavi La Meirana, 2021</i>                       | 22    | 43    | 74  |
| <i>Pinot Grigio Jermann, 2021</i>                          | 25    | 50    | 103 |
| <i>Corton Charlemange Grand Cru Vincent Jerardin, 2020</i> | 244   | 486   | 864 |

| RED                                        | 175ml | 350ml | btl |
|--------------------------------------------|-------|-------|-----|
| <i>Uva Non Grata, Gamay, 2022</i>          | 12    | 23    | 45  |
| <i>Les Volets Pinot Pinot Noir, France</i> | 14    | 28    | 57  |
| <i>Prunotto Barberesco, 2019</i>           | 35    | 67    | 134 |
| <i>Tignanello Antinori, 2018</i>           | 144   | 288   | 540 |
| <i>Sassicaia, 2018</i>                     | 265   | 522   | 984 |