

The
MAINE

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	20
PRAWNS IN OLIVE OIL (S) Lemon, chili & basil	20
CRAB & AVOCADO SALAD (S) Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chili	27
ITALIAN STEAK TARTARE (D) (G) 80 / 120g Hand cut tenderloin, green olives, Pecorino	17 / 26
ADD ROASTED BONE MARROW	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

ROMAN ARTICHOKEs (D) Lemon parmesan dressing, Pecorino	21
CAULIFLOWER TACOS (VG)(G) Mexican beans & corn salsa, tahini dressing, guacamole	16
ORKNEY DIVER SCALLOPS (D)(S) Roasted scallops, beef bacon, shellfish butter, cauliflower purée	23
BURGUNDY SNAILS (D)(S) Herbs, garlic butter	19
CRISPY FISH TACOS (D)(G) Crispy breaded ood, soft tortilla, pico de gallo	20
PRAWNS A LA PLANCHA (S) Two U7 prawns, rosemary, garlic, green chili	30
CHARGRILLED OCTOPUS Black olive tapenade, chilli oil, samphire	28
MAINE LOBSTER & CAVIAR ROLLS (G)(D)(S) Poached Maine lobster, Oscietra caviar, sour cream, toasted brioche bun	39
STICKY SHORT RIBS (A)(G) Honey mustard glaze, mint & coriander slaw	30
FRIED BUTTERMILK CHICKEN & CAVIAR (D)(G) 10g N25 Oscietra Caviar, Yuzu sour cream, chives	75

CLASSIC MAINES

EGGPLANT PARMIGIANA (VG)(N) Eggplant, Mornay sauce, vegan mozzarella	18
MOULES FRITES (A)(D) White wine mariniere, garlic, parsley	26
SPICY SHRIMP LINGUINE (S)(G) Pan roasted shrimp, spicy tomato sauce, bottarga	33
TRUFFLE ROASTED CHICKEN (D)(G) 200g Chicken supreme, porcini mushrooms, shoestring fries	43
PAPPARDELLE RAGU (D)(N)(G) Pulled short rib, burnt sage, toasted pine nuts, beef jus	28
SPICY RIGATONI (A)(D)(G) Pink sauce, parmesan, vodka	22

RAW BAR

CLASSIC PLATTER 8 Oysters, 4 U7 shrimps, tuna tartare (G), Blue Swimmer crab, native mussels (2 persons)	110
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)	185

Additional half or whole lobster
MP



CAVIAR SERVICE Blinis with all the classic trimmings (D)(G)	
Kaluga Hybrid Reserve 30g 205 50g 345	



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
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TUNA TARTARE (G) Avocado, wonton crisp, soy ginger dressing	21
ADD CAVIAR	24

SEABASS CEVICHE Yuzu, blood orange, chilies, spring onions, togarashi	18
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GILT-HEAD BREAM CRUDO Lime, Maldon salt	36
ADD CAVIAR	24

MAINE MARKET

GRILLED SEA BASS 400g Seabass, fennel and rocket salad	43
HALIBUT BÉARNAISE (D) 160g Fillet, ratte potato, creamy leeks, beef bacon & peas beurre blanc	43
DOVER SOLE MEUNIERE (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	57
GRILLED MAINE LOBSTER (D)(S) Garlic butter, fries. whole or half	MP

STEAKS & CHOPS

STICKY LAMB CHOPS (G)(S) Sticky glaze, green palermo pepper, burnt sage	45
PARMESAN VEAL CHOP (D)(G) 450g Parmesan crust, milk fed native veal	85
FILET MIGNON 200g, Grass fed, dry aged, John Stone	58

LARGE CUTS

Designed for sharing / Min 250g per person

RIB EYE 800g, Grass fed Native Lake District rib, 35 day dry aged	145
NY SIRLOIN 800g, USDA Grain fed, Creekstone Angus	155
PORTERHOUSE 1.2kg, Grass fed Native Lake District, 30 day dry aged	185
TOMAHAWK 1.2kg, John Stone, 28 days dry aged, not for the faint of heart	165
CHILEAN WAGYU 800g, Grain fed Molendo Chilean Rib Eye Wagyu	275
JAPANESE WAGYU 600g, Hokkaido Wagyu sirloin, MB6-7 (Served with your choice of sauce)	315

ADD TO YOUR STEAK

ROASTED BONE MARROW	10
TRUFFLE 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
PORTOBELLO MUSHROOMS (D)	8
CHARRED BROCCOLI WITH MISO MAYO (S)(N)	8
STEAMED ASPARAGUS	9
TRUFFLE MAC N' CHEESE (D)(G)	12
CLASSIC MONTREAL POUTINE (D)	13
LOBSTER MASH (A)(D)(S)	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 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

À LA CARTE

