

The **MAINE**

SET LUNCH | **75 PP**

STARTERS

ROMAN ARTICHOKES (D)

Lemon parmesan dressing, Pecorino

BEEF CARPACCIO TONNATO

Tonnato dressing, fried artichoke, crispy capers

HERITAGE BEETROOT SALAD (N)(D)

Rocket, candied walnuts, Rosary Ash goat's cheese

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

LENTIL SALAD (N)(VE)

Puy lentils, edamame, golden raisins, pink lady apples, sundried tomatoes, jalapeño, pickled onions, toasted hazelnuts, fennel shavings balsamic vinaigrette

MAINES

TRUFFLE ROASTED CHICKEN (D)

200g Chicken supreme, porcini mushrooms, shoestring fries

or

GRILLED SEA BASS

Seabass, fennel and rocket salad

or

SPICY RIGATONI (A)(D)(G)

Pink Sauce, Parmesan, vodka

SIDES

**HOUSE SALAD | TRIPLE COOKED CHIPS
TENDERSTEM BROCCOLI | STEAMED ASPARAGUS**

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce



Available for up to groups of 15

(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

The **MAINE**

SET I | 100 PP

STARTERS

ROMAN ARTICHOKE (D)

Lemon parmesan dressing, Pecorino

BEEF CARPACCIO TONNATO

Tonnato dressing, fried artichoke, crispy capers

HERITAGE BEETROOT SALAD (N)(D)

Rocket, candied walnuts, Rosary Ash goat's cheese

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

LENTIL SALAD (N)(VE)

Puy lentils, edamame, golden raisins, pink lady apples, sundried tomatoes, jalapeño, pickled onions, toasted hazelnuts, fennel shavings balsamic vinaigrette

MAINES

SPICY RIGATONI (A)(D)(G)

Pink sauce, parmesan, vodka

GRILLED SEA BASS

Seabass, fennel and rocket salad

RIBEYE

Grass fed Native Lake District rib, 35 days dry aged

SIDES

HOUSE SALAD | TRIPLE COOKED CHIPS TENDERSTEM BROCCOLI

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

BASQUE CHEESECAKE (D)



All courses are served family style

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The **MAINE**

SET II | 120 PP

STARTERS

PRAWNS IN OLIVE OIL (S)

Lemon, chili & basil

ITALIAN STEAK TARTARE (D)(G)

Hand cut tenderloin, green olives, pecorino

HERITAGE BEETROOT SALAD (N)(D)

Rocket, candied walnuts, Rosary Ash goat's cheese

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

LENTIL SALAD (N)(VE)

Puy lentils, edamame, golden raisins, pink lady apples, sundried tomatoes, jalapeño, pickled onions, toasted hazelnuts, fennel shavings balsamic vinaigrette

MAINES

SPICY RIGATONI (A)(D)(G)

Pink sauce, parmesan, vodka

DOVER SOLE MEUNIERE (D)

With brown caper butter

RIBEYE

Grass fed Native Lake District rib, 35 days dry aged

SIDES

**HOUSE SALAD | TRIPLE COOKED CHIPS
TENDERSTEM BROCCOLI | GARLIC MASHED POTATOES (D)**

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TARTE TATIN (D)(G)

Pink Lady apples, puff pastry, caramel sauce

CHOCOLATE MOUSSE (D)

70% Valrhona chocolate, extra virgin olive oil



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The **MAINE**

SET III | **150 PP**

STARTERS

SHRIMP COCKTAIL (S)

U7 shrimp, horseradish cocktail sauce

CAESAR A LA M (D)(G)

Crunchy chicken, baby gem, butter croutons, caesar dressing

MAINE LOBSTER & CAVIAR ROLLS (G)(D)(S)

Poached Maine lobster, oscietra caviar, sour cream, toasted brioche bun

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

MAINES

NY SIRLOIN

Grass fed Native Lake District rib, 35 days dry aged

GRILLED SEA BASS

Seabass, fennel and rocket salad

ANGRY LOBSTER PASTA (A)(D)(G)(S)

Whole Maine lobster, spicy bisque, bottarga

SIDES

HOUSE SALAD | TRIPLE COOKED CHIPS
TENDERSTEM BROCCOLI | TRUFFLE MAC N' CHEESE (D)(G)

DESSERTS

KEY LIME PIE (D)(G)

Lime meringue, chantilly cream

SOFT CENTER COOKIE (D)(G)

Chocolate chip served a la mode

DEATH BY CHOCOLATE (D)(G)(N)

Praline crust, dark chocolate & brandy sauce



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