

# *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



*All courses are served family style*

*(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*