

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



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*