

The
MAINE

MAYFAIR

Mother's Day
SPECIAL MENU

Two Courses £40 / Three Courses £50

Served with a Glass of Champagne

15th March, 12pm - 4pm

STARTERS

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

CAESAR A LA M (D)(G)

Baby gem lettuce, crunchy chicken, garlic croutons

BEETROOT SALAD (N)(D)

Rocket, candied walnuts, crumbled goat cheese

BAKED DIVER SCALLOP (G)(D)(P)

Cheese sauce, grain mustard, parmesan crumb

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)(G)

Chicken supreme, porcini mushrooms, shoestring fries

STICKY SHORT RIB (G)^{200g}

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 £30

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

STICKY TOFFEE PUDDING (G)(D)

English cream

BASQUE CHEESECAKE (D)

ICE CREAM (D) & SORBET (VG)

(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VG) Vegan (S) Shellfish

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

