

The
MAINE

Duix Fixe
LUNCH

TWO COURSES £24 | THREE COURSES £28
WEEKDAYS 12PM - 4PM

STARTERS

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

CAESAR A LA M (D)(G)

Baby gem lettuce, crunchy chicken, garlic butter croutons

HERRITAGE BEETROOT SALAD (N)(D)

Rocket, candied walnuts, crumbled goats cheese

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

Cheese sauce, grain mustard, Parmesan crumb

BEEF CARPACCIO (D)

Tonnato dressing, fried artichoke, crispy capers

CHARRED ARTICHOKE HEART (D)

Lemon parmesan dressing, Pecorino

MAINES

MOULES FRITES (A)(D)

White wine marinere, 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)

Chicken supreme, porcini mushrooms, shoestring fries

MAINE BURGER (D)(G)

*Tomato, lettuce, pickeled gherkin, caramelised onion
Served weith Fries*

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 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.

The
MAINE
Prix Fixe
LUNCH

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COCKTAILS



APEROL SPRITZ
*Aperol, Prosecco,
 Franklins & Sons SodaWater*
17



CUCUMBER GIMLET
*Tanqueray Ten Gin, Maraschino,
 Citrus Cordial, Green Juice*
18



SPICY PALOMA (S)
*El Jimador, 5 Citrus Cordial,
 Fresh Lime, BellPepper Soda*
18



GINGER MULE
*Ketel One Vodka, Honey-Ginger,
 Lime Juice, Franklin & Sons Ginger Beer*
18



TOMMY'S MARGARITA
*El Jimador, Agave Syrup,
 Fresh Lime*
17



SOUTH SIDE
*Mirabeau Gin, Mastiha, Green Juice,
 Honey-Ginger, Lemon fresh*
17

WINES

SPARKLING & CHAMPAGNE

	gls	blt
<i>EPC Brut NV</i>	19	104
<i>EPC Rosé 2019</i>	29	185

ROSÉ

	175ml	350ml	blt
<i>Minuty Prestige Rose 2025</i>	19	39	79
<i>Chateau Sainte Marguerite Fantastique 2024</i>	39	86	166

WHITE

	175ml	350ml	blt
<i>Luvignac Picpoul Pinet 2024</i>	17	33	65
<i>Gavi Di Gavi La Meirana, 2021</i>	22	43	82
<i>Pinot Grigio Jermann, 2024</i>	25	50	103
<i>Karia Chardonnay, Stag's Leap 2023</i>	53	105	209

RED

	175ml	350ml	blt
<i>Joie De Vigne Grenache & Pinot Noir 2024</i>	15	30	60
<i>Haras De Pirque Hussonet Gran Reserva, Chile 2021</i>	21	39	76
<i>Margaux du Château Margaux 2019</i>	55	115	230
<i>Tenuta San Leonardo 2017</i>	70	150	295



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