



*The*  
**MAINE**  
*Christmas Menu*

£150 PP

◆ ——— ◆ **STARTERS** ——— ◆

**CLASSIC PLATTER** (G)(S)(A)

Fresh Shucked Oysters, U7 shrimps, Tuna Tartare  
Blue Swimmer crab, Native Mussels

**SEA BREAM CRUDO** (S)

Maldon lime, sea salt, green jalapeno

**HERITAGE BEETROOT SALAD** (D)(N)

Bitter leaves, candied walnuts, rosary ash goats cheese

**LENTIL SALAD** (N)(VE)

Served with white balsamic dressing,  
candied hazelnuts, apples, fennel

◆ ——— ◆ **MAINES** ——— ◆

**SLICED RIB EYE**

Grass fed Native Lake District rib, 35 day dry aged

**GRILLED SEA BASS** (S)

Seabass, fennel & rocket salad

**ROAST TURKEY ROULADE** (G)(N)(D)(P)

Turkey Roulade wrapped in Canadian bacon, stuffed with apricot and  
sage filling, served with a cranberry sauce

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

Whole Maine lobster, spicy bisque, bottarga

**SIDES**

CHARRED BRUSSEL SPROUTS (D) | HONEY GLAZED CARROTS &  
PARSNIPS (A)(D) | SWEET POTATO CRUMBLE (D)(G)(N)

◆ ——— ◆ **DESSERTS** ——— ◆

**CHRISTMAS TRIFLE** (G)(D)

Mascarpone Chantilly, fresh berries, vanilla sponge

**SOFT CENTRE COOKIE** (D)(G)

Chocolate chip, served a la mode



(N) Contains Nuts (VE) Vegan (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork

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