

The
MAINE
MAYFAIR

COLD STARTERS

BUTTER LETTUCE SALAD (VG) Aged balsamic vinaigrette, chives, spring onion	13
CAESAR À LA M (D)(G) Crunchy chicken, baby gem, butter croutons, Caesar dressing	20
BLUE CHEESE WEDGE SALAD (D) Iceberg lettuce, blue cheese dressing, beef bacon, dry cranberry, chives	20
CRAB & AVOCADO SALAD (S) Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chilli	35
ITALIAN STEAK TARTARE (D)(G) 80/120 Hand cut tenderloin, green olives, pecorino ADD ROASTED BONE MARROW	17 / 26 10
HERITAGE BEETROOT SALAD (D)(N)(V) Rocket, candied walnut, rosary ash goat's cheese	16
BEEF CARPACCIO TONNATO (D) Tonnato dressing, fried artichoke, crispy capers	28

HOT STARTERS

ROMAN ARTICHOKE (D) Lemon parmesan dressing, pecorino	29
MARYLAND CRAB CAKES (D)(G)(S) Blue swimming crab lumps, tarragon tartare sauce	25
COQUILLES ST-JACQUES (D)(G)(S) Creamy scallop & mushroom potato gratin	23
BURGUNDY SNAILS (D)(S) Herbs, garlic butter	19
CRISPY FISH TACOS (D)(G) Crispy breaded cod, soft tortilla, pico de gallo	20
PRAWNS A LA PLANCHA (S) Two U7 prawns, rosemary, garlic, green chilli	36
CHARGRILLED OCTOPUS (S) Black olive tapenade, chilli oil, samphire	35
MAINE LOBSTER & CAVIAR ROLLS (D)(G)(S) Poached Maine lobster, Oscietra caviar, sour cream, toasted brioche bun	39
STICKY SHORT RIBS (A)(G) Honey mustard glaze, mint & coriander slaw	39

CLASSIC MAINES

EGGPLANT PARMIGIANA (G)(N)(VG) Eggplant, Mornay sauce, vegan mozzarella	18
MOULES FRITES (A)(D)(S) White wine marinère, garlic	26
SPICY SHRIMP LINGUINE (S)(G) Pan roasted shrimp, spicy tomato sauce, bottarga	33
TRUFFLE ROASTED CHICKEN (D)(G) 200g Chicken supreme, porcini mushrooms, matchstick fries	55
PAPPADELLE RAGÙ (D)(G)(N) Pulled short rib, burnt sage, toasted pine nuts, beef jus	35
SPICY RIGATONI (A)(D)(G) Pink sauce, parmesan, vodka	22
CRAB TAGLIATTELE (D)(G)(S) Dijon creamy sauce, pecorino, garlic, blue swimming crab	39

RAW BAR

CLASSIC PLATTER (S)

8 Oysters, 4 U7 shrimps, tuna tartare (G),
Blue Swimmer crab, native mussels
(2 persons)
139

POSEIDON TOWER (S)

16 Oysters, 6 U7 shrimps, tuna tartare (G),
Stone Bass ceviche, fresh hand dived scallops,
Blue Swimmer crab, native mussels (A)
(4 persons)
210

Additional half or whole lobster
MP



CAVIAR SERVICE (S)

Blinis with all the classic trimmings (D)(G)

Kaluga Hybrid Reserve
30g 205
50g 345

Oscietra
30g 120
50g 200



FRESH SHUCKED OYSTERS (S)

Ask your waiter for our available selection

1/2 Dozen
1 Dozen

OTORO CARPACCIO (S)

Blue fin tuna, finger lime, olive oil
26 (Add Caviar 24)

COLOSSAL SHRIMP COCKTAIL (S)

Two U7 shrimp, horseradish cocktail sauce
32

TUNA TARTARE (G)(S)

Avocado, wonton crisp, soy ginger dressing
21 (Add caviar 24)

SEABASS CEVICHE (S)

Yuzu, blood orange, chillies,
spring onions, togarashi
18

SEA BREAM CRUDO (S)

Lime juice, lime zest,
Sea salt, olive oil
22 (Add caviar 24)

MAINE MARKET

GRILLED SEA BASS (S) 400g Seabass, fennel and rocket salad	49
HALIBUT BÉARNAISE (D)(S) 160g Fillet, ratte potato, creamy leeks, beef bacon & peas beurre blanc	43
DOVER SOLE MEUNIERE (D)(S) 600g, brown caper butter	MP
ANGRY LOBSTER PASTA (A)(D)(G)(S) Whole Maine lobster, spicy bisque, bottarga	89
GRILLED MAINE LOBSTER (D)(S) Garlic butter, fries, whole or half	MP

STEAKS & CHOPS

STICKY LAMB CHOPS (G)(S) Sticky glaze, green padron pepper	55
FILET MIGNON 250g Australian Grain-Fed	58
VEAL SCALOPPINE AL LIMONE (D)(G) Seared escalope, classic meunière sauce	45

LARGE CUTS

Designed for sharing / Min 250g per person

RIB EYE 800g Grass-fed Native Lake District rib, 35 day dry aged	169
NY SIRLOIN 800g USDA Grain-fed, Creekstone Angus	155
TOMAHAWK 1.2kg John Stone, 28 days dry aged, not for the faint of heart	179
CHILEAN WAGYU 800g Grain-fed Molendo Chilean Rib Eye Wagyu	299

CHEF'S SPECIALS

FILET MIGNON ROSSINI (A)(D) 250g Australian Grain-fed, seared foie gras, redwine sauce	79
SURF & TURF (D)(S) 250g Grain-fed Filet Mignon, 2 U7 prawns, lobster mash	89
CÔTE DE BOEUF (D) Grain-fed Native, 42 days dry aged, truffle butter, portobello mushrooms	179

SIDES

HOUSE SALAD	5
GARLIC MASHED POTATOES (D)	5
TRIPLE COOKED CHIPS	6
PORTOBELLO MUSHROOMS (D)	8
STEAMED ASPARAGUS	15
CHARRED BROCCOLI WITH MISO MAYO (S)(N)	8
CREAMY SPINACH (D)(N)	12
TRUFFLE MAC N' CHEESE (D)(G)	12
CLASSIC MONTREAL POUTINE (D)	13
LOBSTER MASH (A)(D)(S)	16

MAINE EVENTS

HAPPY HOUR
WEEKDAYS - TAVERN
4PM - 7PM

Buy 1 Get 1
On Selected Beverage List

LUNCH PRIX FIXE
WEEKDAYS
12PM - 4PM

Two Courses £24
Three Courses £28

SHUCK FEST
WEEKDAYS - TAVERN
4PM - 7PM

Fresh Oysters
Pound a Shuck

(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (S) Contains Seafood or Shellfish (VG) Vegan (V) Vegetarian
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. If for any reason you felt the care you received fell short please tell us so we may remove the charge.