

The
MAINE
M A Y F A I R

The Opening Act

Food & Wine Pairing

*One glass of wine per course included
Monday to Saturday – 6PM to 7:30PM*

70 pp

STARTERS

(Choose one starter)

CRAB & CAVAIR TARTARE (S)

Avocado, Crab, Spicy Aiolo, Chilli, Caviar,
Yuzu & Maple Dressing, coriender oil

**BLUE CHEESE
WEDGE SALAD (S)(D)(G)**

Iceberg lettuce, blue cheese dressing,
beef bacon, dry cranberry, chives

TUNA TARTARE (G)

Avocado, wonton crisp,
soy ginger dressing

Luvignac Picpoul De Pinet, France, 2024

MAINES

(Choose one maine)

HALIBUT & BERNAISE (D)

Halibut Fillet, ratte potato, creamy leeks,
beef bacon & peas beurre blanc

TRUFFLE ROASTED CHICKEN (G)(D)

Chicken supreme, porcini
mushrooms, shoestring fries

SURF & TURF (S)(D)

250g Grain-fed Filet Mignon,
2 U7 prawns, lobster mash

**HOUSE SALAD | TRIPLE COOKED CHIPS
TENDERSTEM BROCOLLI**

Karas de Pirque Hussonet Gran Reserva (organic), Chile, 2023

DESSERTS

(Choose one dessert)

CRÈME BRÛLÉE (D)

Tonka vanilla beans

TOFFEE PUDDING (D)(G)

English cream

PISTACHIO ICE CREAM (D)(N)

Candied pistachios, salted caramel glaze

Tokaji Late Harvest Oremus, Hungary, 2023



**(A) Contains Alcohol (N) Contains Nuts (VG) Vegan (D)
Contains Dairy (G) Contains Gluten (P) Contains Pork (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. Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present.