The MAINE
MAYFAIR

The Opening Act

Food & Wine Pairing

One glass of wine per course included
Monday to Saturday – 5:30PM to 7:30PM

70 pp

STARTERS

(Choose one starter)

CRAB & CAVIAR TARTARE (S)
Avocado, crab, spicy aiolo, chilli, caviar,
yuzu & maple dressing, coriander oil

BLUE CHEESE WEDGE SALAD (D)(G)(S)
Iceberg lettuce, blue cheese dressing,
beef bacon, dried cranberries, chives

TUNA TARTARE (G)
Avocado, wonton crisp,
soy ginger dressing

EPC Champagne Brut

MAINES

(Choose one maine)

HALIBUT & BÉARNAISE (D)
160g 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 BROCCOLI

Picpoul de Pinet, France
or
Russonet Gran Reserva (organic), Chile, 2023

DESSERTS

(Choose one dessert)

CRÈME BRÛLÉE (D)
Fresh vanilla beans

TOFFEE PUDDING (D)(G)
English cream

PISTACHIO ICE CREAM (D)(N)
Candied pistachios, salted caramel glaze

Espresso Martini or Amaretto Sour

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

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Happy New Year!