

The MAINE Brasserie & TAVERN

COLD STARTERS

CAESAR A LA M (D)(G) Crunchy chicken, baby gem, butter croutons, caesar dressing	17
PRAWNS IN OLIVE OIL Lemon, chili & basil	18
CRAB & AVOCADO SALAD Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chili	26
ITALIAN STEAK TARTARE (D) (G) 80 / 120g Hand cut tenderloin, green olives, Pecorino	16 / 25
BEETROOT SALAD (N)(D) Rocket, candied walnuts, crumbled goat's cheese	14
BEEF CARPACCIO (D) Parmesan, lemon, garlic chips, rocket	16

HOT STARTERS

CHARRED ARTICHOKE HEARTS (D) Lemon parmesan dressing, Pecorino	18
CAULIFLOWER TACO (G) Mexican beans & corn salsa, tahini dressing, guacamole	14
ORKNEY DIVER SCALLOPS (P)(D) Roasted scallops, bacon, shellfish butter, cauliflower purée	22
BURGUNDY SNAILS (N)(D) Herbs, garlic butter	17
CRISPY FISH TACO (D)(G) Crispy breaded cod, soft tortilla, pico de gallo	18
PRAWNS A LA PLANCHA Two U7 prawns, rosemary, garlic, green chili	28
CHARGRILLED OCTOPUS (D) Puttanesca sauce, sunchoke purée, samphire	24
STICKY SHORT RIBS Honey mustard glaze, mint & coriander slaw	28

CLASSIC MAINES

ROASTED EGGPLANT (N) Tzatziki, garlic chips, pine nuts, radish cress	22
MOULES FRITES (A)(D) White wine marinere, garlic, parsley	24
SPICY SHRIMP LINGUINE Pan roasted shrimp, spicy tomato sauce, bottarga	28
TRUFFLE ROASTED CHICKEN (D) 200g Chicken supreme, porcini mushrooms, shoestring fries	38
PAPPARDELLE RAGU (N)(G) Pulled short rib, burnt sage, toasted pine nuts, beef jus	26
SPICY RIGATONI (D)(G) Pink Sauce, Parmesan, vidka	20

RAW BAR

CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),
Blue Swimmer crab, native mussels
(2 persons)
105

POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),
Stone Bass ceviche (D), fresh hand dived scallops,
Blue Swimmer crab, native mussels (A)
(4 persons)
180

Additional half lobster **30**
Additional whole lobster **60**



CAVIAR SERVICE

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

Kaluga Hybrid Reserve
30g **205**
50g **345**

Kaluga Hybrid
30g **85**
50g **135**



FRESH SHUCKED OYSTERS

Ask your waiter for our available selection

1/2 Dozen
1 Dozen

FATTY TUNA BELLY

Blue fin tuna, finger lime, olive oil
16

COLOSSAL SHRIMP COCKTAIL

Two U7 shrimp, horseradish cocktail sauce
26

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing
18

SEABASS CEVICHE

Yuzu, blood orange, chillies,
spring onions, togarashi
16

MAINE MARKET

GRILLED/SALT BAKED WHOLE SEABASS **38/60**
400g Seabass, fennel and rocket salad

HALIBUT BÉARNAISE (A)(D) **38**
160g Fillet, ratte potato, creamy leeks, pancetta & peas beurre blanc

DOVER SOLE MEUNIERE (D) **70**
600g Fillet, brown caper butter

ANGRY LOBSTER PASTA (A)(D)(G) **80**
Whole Maine lobster, spicy bisque, bottarga

WILD TURBOT (S)(D)(A) **55**
Fennel & parsnips puree, zucchini, orange champagne beurre blanc

STEAKS & CHOPS

STICKY LAMB CHOPS **43**
Sticky glaze, green palermo pepper, burnt sage

PARMESAN VEAL CHOPS (D)(G) **85**
450g Parmesan crust, milk fed native veal

FILET MIGNON **52**
250g, Grass fed, dry aged, John Stone

LARGE CUTS

Designed for sharing / Min 250g per person

NY SIRLOIN **150**
800g, USDA Grain fed, Creekstone Angus

RIB EYE **130**
800g, Grass fed Native Lake District rib, 35 day dry aged

TOMAHAWK (2 to 4 persons) **160**
1.2kg, John Stone, 28 days dry aged, not for the faint of heart

CHILEAN WAGYU **270**
800g, Grain fed Molendo Chilean Rib Eye Wagyu

JAPANESE WAGYU **310**
600g, Hokkaido Wagyu sirloin, MB6-7

(Served with your choice of sauce)

ADD TO YOUR STEAK

ROASTED BONE MARROW	8
TRUFFLE BUTTER (D)	3
MAITRE D' BUTTER (D)	3
RED WINE JUS (D)	4
BÉARNAISE SAUCE (A)(D)	4
PEPPERCORN SAUCE (D)	4
TWO GRILLED U7 PRAWNS	28
HALF LOBSTER TAIL	30

SIDES

HOUSE SALAD	5
GARLIC MASHED POTATOES (D)	5
TRIPLE COOKED CHIPS	6
CHARRED BRUSSEL SPROUTS (D)	8
TENDERSTEM BROCCOLI	8
STEAMED GREEN ASPARAGUS	9
PORTOBELLO MUSHROOMS (D)	12
TRUFFLE MAC N' CHEESE (D)(G)	12
TRUFFLE & PARMESAN FRIES (D)	12
LOBSTER MASH (A)(D)	16

MAINE EVENTS

LUNCH PRIX FIXE

WEEKDAYS
12:00PM - 6:00PM

Two Courses £35
Three Courses £40
Including Tea, Coffee & Water

HAPPY HOUR

WEEKDAYS
4PM - 6PM

Buy 1 Get 1
On Selected Beverage List
Available on the Terrace

SHUCK FEST

WEEKDAYS
4PM - 6PM

Fresh Oysters
Pound a Shuck
Available in the Tavern

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



"The MAINE is the revival of this historical townhouse in the heart of Mayfair - blending old world elegance, a New England extravagance and a touch of subterranean decadence."