

## LUNCH PRIX FIXE

TWO COURSES £35 / THREE COURSES £40

WEEKDAYS 12PM - 2.30PM

### STARTERS

#### TUNA TARTARE (G)

*Avocado, wonton crisp, soy ginger dressing*

#### CAESAR A LA M (D)(G)

*Crunchy chicken, baby gem, butter croutons, caesar dressing*

#### BEETROOT SALAD (N)(D)

*Rocket, candied walnuts, crumbled goat cheese*

#### BAKED DIVER SCALLOP (G)(D)(P)

*Cheese sauce, grain mustard, parmesan crumb*

#### BEEF CARPACCIO (D)

*Parmesan, garlic chips, fried capers, aioli*

#### CHARRED ARTICHOKE HEART (D)

*Lemon parmesan dressing, Pecorino*

### MAINES

#### MOULES FRITES (A)(D)

*White wine marinere, garlic, parsley*

#### SEA BREAM FILLET (D)

*Lemon caper butter, fennel & rocket salad*

#### SPICY SHRIMP LINGUINE (G)

*Pan roasted shrimp, spicy tomato sauce, bottarga*

#### SPICY RIGATONI (D)(G)

*Pink sauce, parmesan, vodka*

#### TRUFFLE ROASTED CHICKEN (D)

*200g Chicken supreme, porcini mushrooms, shoestring fries*

#### STICKY SHORT RIB

*Honey mustard glaze, mint & coriander slaw*

#### RIB EYE FOR TWO

*600g Grass fed Native Lake District rib, 35 day dry aged,  
triple cooked chips, green asparagus, choice of sauce*

SUPPLEMENT £15 PER PERSON

### DESSERTS

#### CRÈME BRÛLÉE (D)

*Tonka vanilla beans*

#### STICKY TOFFEE PUDDING (G)(D)

*English cream*

#### BASQUE CHEESCAKE (D)

#### ICE CREAM (D) & SORBET (VG)

*The*  
**MAINE**

MAYFAIR

## LUNCH PRIX FIXE

TWO COURSES £35 / THREE COURSES £40  
WEEKDAYS 12PM - 6 PM

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### COCKTAILS

#### APEROL SPRITZ

*Aperol, Prosecco, Franklin & Sons Soda Water*

17

#### BELLINI

*Prosecco & White Peach*

17

#### SPICY PALOMA (S)

*El Jimador, 5 Citrus Cordial, Fresh Lime,  
Bell Pepper, Soda*

18

#### NEGRONI

*Tanqueray Gin, Campari, Sweet Vermouth*

17

#### TOMMYS MARGARITA

*Casamigos Blanco, Agave, Fresh Lime*

18

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### WINES

#### SPARKLING AND CHAMPAGNE

	<i>gls</i>	<i>blt</i>
<i>Ferghettina Brut NV Franciacorta</i>	18	102
<i>Laurent-Perrier La Cuvee Brut NV</i>	21	106

#### ROSE

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Whispering Angel Chateau D'esclans, 2021</i>	29	61	92
<i>Rock Angel Chateau D'esclans, 2021</i>	39	86	166

#### WHITE WINES

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Grillo Sensale, 2021</i>	11	22	44
<i>Sordo Roero Arneis 21</i>	14	27	55
<i>I Pentri Fiano</i>	15	30	57
<i>Gavi Di Gavi La Meirana, 2021</i>	22	43	74
<i>Pinot Grigio Jermann, 2021</i>	25	50	103
<i>Cervaro Della Sala, 2020</i>	61	126	235
<i>Corton Charlemagne Grand Cru Vincent Jerardin, 2020</i>	244	486	864

#### RED WINES

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Uva Non Grata, Gamay, 2022</i>	10	21	42
<i>Avignonesi Rosso di Montepulciano</i>	14	28	57
<i>Avignonesi DA-DI 2021</i>	15	30	60
<i>Buon Tempo Rosso di Montalcino, 2019</i>	22	44	78
<i>Prunotto Barbaresco, 2019</i>	35	67	134
<i>Tignanello Antinori, 2018</i>	144	288	540
<i>Sassicaia, 2018</i>	265	522	984

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

*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*