
THE MAYA LUNCH

TUESDAY – SATURDAY | 12NOON – 3.45PM

SUNDAY | 12NOON – 6PM

S M A L L B I T E S

Sourdough & onion butter.....	4
Native oysters & rhubarb hot sauce.....	4 each
Smoked cod's roe, shallot mignonette	6
To share: Littlewoods charcuterie, local cheese & house pickles.....	26

S T A R T E R S

Bitter leaves, blue cheese pesto, walnuts	9
Stone bass crudo, blood orange, oyster	10
Whipped rarebit, brioche, gherkin ketchup	9
Grilled pumpkin, goat's curd, lovage.....	9
Crispy Gochujang chicken, yuzu koshu mayo	8

M A I N S

Ex dairy burger, onion mayonnaise	17
Caesar salad, pecorino, sourdough.....	10 (<i>add chicken +3</i>)
35 day aged ribeye, salsa verde.....	45
Cavolo nero risotto, leek oil, shallot.....	15
Shetland mussels, white wine, sourdough bread	16

S A N D W I C H E S

Miso glazed hanger steak, ciabatta, ponzu dressing.....	19
Roasted chicken, harissa mayo, Panesco white.....	17

S I D E S

Truffle parmesan fries.....	6
Hispi cabbage, anchovy butter, shallots.....	7
Ratte potatoes, white truffle, pecorino.....	8
Grilled tenderstem broccoli, XO sauce	8

please inform your server if you have any food allergies

13.5% discretionary service charge will be added to your bill