

CAFÉ MAINE

Mayfair

LUNCH

PRE FIXE

TWO COURSES £24 | THREE COURSES £28

WEEKDAYS 12PM - 4PM

STARTERS

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing

CAESAR A LA M (D)(G)

Baby gem lettuce, crunchy chicken, garlic butter croutons

HERRITAGE BEETROOT SALAD (N)(D)

Rocket, candied walnuts, crumbled goats cheese

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

Cheese sauce, grain mustard, Parmesan crumb

BEEF CARPACCIO (D)

Tonnato dressing, fried artichoke, crispy capers

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)

Chicken supreme, Porcini mushrooms, shoestring fries

MAINE BURGER (D)(G)

Tomato, lettuce, pickeled gherkin, caramelised onion

Served with fries

DESSERTS

CRÈME BRÛLÉE (D)

Tonka vanilla beans

STICKY TOFFEE PUDDING (G)(D)

English cream

BASQUE CHEESCAKE (D)

ICE CREAM (D) & SORBET (VG)

Ask your waiter for our seasonal flavours



(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.

CAFÉ MAINE

Mayfair

LUNCH

PRE FIXE

TWO COURSES £24 | THREE COURSES £28

WEEKDAYS 12PM - 4PM

COCKTAILS



APEROL SPRITZ

*Aperol, Prosecco,
Franklins & Sons SodaWater*

17



CUCUMBER GIMLET

*Tanqueray Ten Gin, Maraschino,
Citrus Cordial, Green Juice*

18



SPICY PALOMA (S)

*El Jimador, 5 Citrus Cordial,
Fresh Lime, BellPepper Soda*

18



GINGER MULE

*Ketel One Vodka, Honey-Ginger,
Lime Juice, Franklin & Sons Ginger Beer*

18



TOMMYS MARGARITA

*El Jimador, Agave Syrup,
Fresh Lime*

17



SOUTH SIDE

*Mirabeau Gin, Mastiha, Green Juice,
Honey-Ginger, Lemon fresh*

17

WINES

SPARKLING & CHAMPAGNE

	gls	blt
EPC Brut NV	19	104
EPC Rosé 2019	29	185

ROSÉ

	175ml	350ml	blt
Minuty Prestige Rose 2025	19	39	79
Chateau Sainte Marguerite Fantastique 2024	39	86	166

WHITE

	175ml	350ml	blt
Luvignac Picpoul Pinet 2024	17	33	65
Gavi Di Gavi La Meirana, 2021	22	43	82
Pinot Grigio Jermann, 2024	25	50	103
Karia Chardonnay, Stag's Leap 2023	53	105	209

RED

	175ml	350ml	blt
Joie De Vigne Grenache & Pinot Noir 2024	15	30	60
Haras De Pirque Hussonet Gran Reserva, Chile 2021	21	39	76
Margaux du Château Margaux 2019	55	115	230
Tenuta San Leonardo 2017	70	150	295



(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.