

The
MAINE

COLD STARTERS

BUTTER LETTUCE SALAD (VG) Aged balsamic vinaigrette, chives, spring onion	13
CAESAR A LA M (D)(G) Crunchy chicken, baby gem, butter croutons, caesar dressing	20
PRAWNS IN OLIVE OIL (S) Lemon, chili & basil	20
CRAB & AVOCADO SALAD (S) Granny Smith apple, radish, lamb's lettuce, lemon vinaigrette, chili	27
ITALIAN STEAK TARTARE (D) (G) 80/120 Hand cut tenderloin, green olives, Pecorino ADD ROASTED BONE MARROW	17 / 26 10
HERITAGE BEETROOT SALAD (N)(D) Rocket, candied walnut, rosary ash goat's cheese	16
BEEF CARPACCIO TONNATO Tonnato dressing, fried artichoke, crispy capers	22

HOT STARTERS

ROMAN ARTICHOKE (D) Lemon parmesan dressing, Pecorino	21
CAULIFLOWER TACOS (VG)(G) Mexican beans & corn salsa, tahini dressing, guacamole	16
ORKNEY DIVER SCALLOPS (D)(S) Roasted scallops, beef bacon, shellfish butter, cauliflower purée	23
BURGUNDY SNAILS (D)(S) Herbs, garlic butter	19
CRISPY FISH TACOS (D)(G) Crispy breaded cod, soft tortilla, pico de gallo	20
PRAWNS A LA PLANCHA (S) Two U7 prawns, rosemary, garlic, green chili	30
CHARGRILLED OCTOPUS Black olive tapenade, chilli oil, samphire	28
MAINE LOBSTER & CAVIAR ROLLS (G)(D)(S) Poached Maine lobster, Oscietra caviar, sour cream, toasted bricohe bun	39
STICKY SHORT RIBS (A)(G) Honey mustard glaze, mint & coriander slaw	30
FRIED BUTTERMILK CHICKEN & CAVIAR (D)(G) 10g N25 Oscietra Caviar, Yuzu sour cream, chives	75

CLASSIC MAINES

EGGPLANT PARMIGIANA (VG)(N) Eggplant, Mornay sauce, vegan mozzarella	18
MOULES FRITES (A)(D) White wine mariniere, garlic, parsley	26
SPICY SHRIMP LINGUINE (S)(G) Pan roasted shrimp, spicy tomato sauce, bottarga	33
TRUFFLE ROASTED CHICKEN (D)(G) 200g Chicken supreme, porcini mushrooms, shoestring fries	43
PAPPADELLE RAGU (D)(N)(G) Pulled short rib, burnt sage, toasted pine nuts, beef jus	28
SPICY RIGATONI (A)(D)(G) Pink sauce, parmesan, vodka	22
CRAB TAGLIATTELE (D)(G)(S) Dijon creamy sauce, Picorino, garlic, blue swimming crab	35

RAW BAR

CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),
Blue Swimmer crab, native mussels
(2 persons)
110

POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),
Stone Bass ceviche, fresh hand dived scallops,
Blue Swimmer crab, native mussels (A)
(4 persons)
185

Additional half or whole lobster
MP



CAVIAR SERVICE

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

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

Oscietra
30g **120**
50g **200**



FRESH SHUCKED OYSTERS

Ask your waiter for our available selection

1/2 Dozen
1 Dozen

OTORO CARPACCIO

Blue fin tuna, finger lime, olive oil
16
ADD CAVIAR
24

COLOSSAL SHRIMP COCKTAIL (S)

Two U7 shrimp, horseradish cocktail sauce
26

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing
21
ADD CAVIAR
24

SEABASS CEVICHE

Yuzu, blood orange, chillies, spring onions,
togarashi
18

GILT-HEAD BREAM CRUDO

Lime, Maldon salt
36
ADD CAVIAR
24

MAINE MARKET

GRILLED SEA BASS 400g Seabass, fennel and rocket salad	43
HALIBUT BÉARNAISE (D) 160g Fillet, ratte potato, creamy leeks, beef bacon & peas beurre blanc	43
DOVER SOLE MEUNIERE (D) 600g, brown caper butter	MP
ANGRY LOBSTER PASTA (A)(D)(G)(S) Whole Maine lobster, spicy bisque, bottarga	80
GRILLED MAINE LOBSTER (D)(S) Garlic butter, fries, whole or half	MP

STEAKS & CHOPS

STICKY LAMB CHOPS (G)(S) Sticky glaze, green palermo pepper, burnt sage	45
FILET MIGNON 200g, Grass fed, dry aged, John Stone	58

LARGE CUTS

Designed for sharing / Min 250g per person

RIB EYE 800g, Grass fed Native Lake District rib, 35 day dry aged	145
NY SIRLOIN 800g, USDA Grain fed, Creekstone Angus	155
TOMAHAWK 1.2kg, John Stone, 28 days dry aged, not for the faint of heart	165
CHILEAN WAGYU 800g, Grain fed Molendo Chilean Rib Eye Wagyu	275

ADD TO YOUR STEAK

ROASTED BONE MARROW	10
TRUFFLE BUTTER (D)	3
RED WINE JUS (A)	4
BÉARNAISE SAUCE (A)(D)	4
PEPPERCORN SAUCE (D)	4
TWO GRILLED U7 PRAWNS (S)	28
HALF LOBSTER TAIL (S)	MP
ITALIAN WINTER TRUFFLE / 5 GRAMS	25

SIDES

HOUSE SALAD	5
GARLIC MASHED POTATOES (D)	5
TRIPLE COOKED CHIPS	6
PORTOBELLO MUSHROOMS (D)	8
STEAMED ASPARAGUS	9
CHARRED BROCCOLI WITH MISO MAYO (S)(N)	8
HISPI CABBAGE WITH HONEY DRESSING	8
TRUFFLE MAC N' CHEESE (D)(G)	12
CLASSIC MONTREAL POUTINE (D)	13
LOBSTER MASH (A)(D)(S)	16

MAINE EVENTS

HAPPY HOUR
WEEKDAYS - TAVERN
4PM - 7PM

Buy 1 Get 1
On Selected Beverage List

LUNCH PRIX FIXE
WEEKDAYS - TAVERN
12PM - 4PM

Two Courses £24
Three Courses £28

SHUCK FEST
WEEKDAYS - TAVERN
4PM - 7PM

Fresh Oysters
Pound a Shuck

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