

GOLDEN HOUR
BUY ONE GET ONE
Weekdays 4pm - 7pm
Selected Cocktails

CAFÉ
MAINE
Mayfair

SHUCK FEST
JERSEY OYSTERS £1.ea
Weekdays 4pm - 7pm

RAW BAR

ITALIAN STEAK TARTARE (D)(G)
80g/120g Hand cut tenderloin, green olives
truffle oil & Pecorino
17 / 26

TUNA TARTARE (G)
Avocado, wonton crisp,
soy ginger dressing
21

CLASSIC PLATTER (G)
Selection of Oysters, U7 shrimps, tuna tartare,
blue swimming crab & native mussels
110

PRAWNS IN OLIVE OIL
Lemon, chilli & basil
20

FRESH SHUCKED OYSTERS
Ask your waiter for the available selection
½ Dozen / 1 Dozen

BEEF CARPACCIO (D)
Tonnato dressing, fried artichoke, crispy capers
22

SMALL PLATES

BUTTER LETTUCE SALAD (VG)
Aged balsamic vinaigrette,
chives, spring onion
13

LENTIL SALAD (N)
Served with white balsamic dressing,
candied hazel nuts
26

CRAB AVOCADO SALAD
Apple, radish, lamb’s lettuce
lemon vinigarette, chilli
26

HERRITAGE BEETROOT SALAD (D)(N)
Rocket, candied walnuts,
rosary ash goat’s cheese
16

ROMAN ARTICHOKE HEARTS (D)
Lemon Parmesan dressing, Pecorino
21

CRISPY FISH TACO (D)(G)
Crispy battered cod, soft tortilla,
pico de gallo
20

CHARGRILLED OCTOPUS
Black olive tapanade, chilli oil,
samphire
28

STICKY SHORT RIBS (G)(A)
Honey mustard glaze,
coriander slaw
30

PRAWNS A LA PLANCHA
U7 prawns, rosemary, garlic,
green chilli
30

MAINS

CAESAR A LA M (D)(G)
Crunchy chicken, baby gem lettuce,
croutons, Caesar dressing
28

STEAK FRITES (D)(A)
200g, USDA Grain fed, Creekstone Angus
Served with fries & a choice of béarnaise (D) or peppercorn sauce (D)
39

MAINE BURGER (D)(G)
Tomato, lettuce, pickeled gherkin,
caramelised onion, Served with fries
18

MOULES FRITES (D)(A)
White wine mariniere, garlic, parsley
28

SHARING
RIB EYE for Two
800g Grass fed Native Heritage,
35 day dry aged
145

TRUFFLE ROASTED CHICKEN (D)
200g chicken supreme,
Porcini mushrooms
43

GRILLED WHOLE SEABASS
400g Seabass, fennel rocket salad
43

LOBSTER ROLL (D)(G)
Poached Maine lobster, sour cream,
toasted brioche bun, crisps
29 Add Caviar 12

PASTA

PAPPARDELLE RAGU (N)(G)
Pulled short rib, burnt sage,
toasted pine nuts, beef jus
28

EGGPLANT PARMIGIANA (VG)
Eggplant, Mornay sauce,
vegan Mozzarella
18

SPICY SHRIMP LINGUINE (G)
Pan roasted shrimp, spicy
tomato sauce, bottarga
33

SPICY RIGATONI (D)(G)
Pink sauce, Parmesan, Vodka
22

SIDES

TRIPLE COOKED CHIPS 6
Add Truffle 3
HOUSE SALAD 5
STEAMED GREEN ASPARAGUS (D) 9
PORTOBELLO MUSHROOMS (D) 8

Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present
(VG) Vegan (N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contain Alcohol (P) Contains Pork
We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared