



SNACKS & APPETISERS

A selection of English charcuterie, hot honey, sourdough 12 | Iberico Pork Croquette, alioli 7

Pollen sourdough, harissa butter (v) 4 | Gordal olives (vg) 4 | Padron peppers (vg) 4

Carlingford oysters, pickled cucumber 3ea | Homemade crisps with hot paprika and vinegar powder (vg) 2.5

SMALL PLATES

Tuna taco, avocado, yuzu soy, pickled red onions 14

Salmon tartar, jalapeño hot sauce, avocado 12

Old Bay spiced calamari, saffron aioli 9.50

Moroccan-spiced lamb ribs, pomegranate and mint salsa 9.50

Isle of Wight tomatoes, burrata, peach, basil dressing, toasted pumpkin seeds (v) 9

Beetroot hummus, truffle wild mushroom, pickled walnut (vg) 9

Korean crispy chicken, yuzu and spiced mayonnaise, coriander 8

LARGE PLATES

400g dry-aged ribeye steak, Café de Paris sauce, fries 45

Pork Ibérico steak, chimichurri sauce, roasted piquillo peppers 30

Pan-fried stone bass, Mediterranean sauce, sea vegetables 21

Fennel sausage ragu, orecchiette 18

Aged MAYA smashed burger, gouda cheese, bone marrow, house burger sauce, baby gem, pickles, tomato, fries 17

Chicken Caesar salad, cos lettuce, croutons, parmesan, anchovies 16

Spiced butternut squash risotto, chimichurri, crispy broccoli (v) 15

SIDES

Truffle fries 7 | Shredded hispi cabbage, peanut, soy (vg) 6 | Tenderstem Broccoli, chilli, garlic crisp (vg) 6

Roasted corn salsa, tomatoes, onions, jalapeño (v) 6 | Garlic butter sweet potato cubes (v) 5 | Skin-on fries (vg) 5



(vg) vegan | (v) vegetarian | Please inform your server if you have any food allergies or for vegan options and alternatives

12% discretionary service charge will be added to your bill