



A MODERN INTERNATIONAL GRILL

The ethically sourced ingredients we source are selected for purity and quality from around the world and cooked using a range of international cooking techniques that elevate each ingredient to its best possible expression. It is this unique combination of technology, technique, and source that creates our menu which offers dishes which we have prepared using **coal, wood, smoke** and **ice**.

We have developed a deserved reputation for our beef, and this is exemplar of our overall approach to sourcing, cooking and serving food.

After selecting specific breeds of cattle, from our partner farms across the globe, we decide which aging process and grill will enhance your steak to show its full beauty. At our disposal is our Himalayan Salt Chamber to aid aging and a perfect pair of grills; a coal fuelled 'Josper' and a wood-fired 'Parrilla', a showcase of the harmony of technology and nature combined.

ICE

SMOKE

COAL

WOOD

Celebrating the finest our oceans have to offer, from house cured salmon pastrami to incredible diver caught scallops. Served over ice, the sampler is a great way to taste even more.

The process of flavouring, browning, cooking, or preserving food by exposing it to smoke from burning, most commonly using wood. We take this principal and expand it to bring a whole new level of taste, texture and theatre to the smoke section.

The beauty of cooking over searing heat from the fire is that it cleanses as it cooks. Once finished, any crisp areas are brushed off and you get to enjoy an intense smoky flavour; kissed by the coals.

Wood brings two distinct elements to the cooking process; heat and flavour. Some say that wood is the best way to smoke meat; we use our knowledge to manipulate the wood to achieve the tastes and temperatures that we need.

CHALK FARM TROUT SASHIMI	8.50 ^S
Smoked Soy Sauce Apricot Vinegar Ponzu Crispy Caper Wakame Tapioca Cracker	
YELLOW FIN TUNA	11.50 ^S
Yuzu & Verjuice Dressing Spring Onion Chilli	
SALMON PASTRAMI ON ICE	9.00 ^S
Curried yoghurt Nashi Pear Slaw	
NATIVE SCALLOP ON ICE	16.00 ^S
Fig Leaf Oil Pickled Cucumber Cherry Blossom Vinegar Salmon Mousse Grapes	

SAMPLER	26.50
Choose 3 of the above to taste in sampler size	

BUTTERMILK FRIED CHICKEN	11.00 ^S
M Smoked Firecracker Sauce Pickle	
WAGYU TARTARE	15.50 ^S
Apple Horseradish Foie Gras	
DINGLEY DELL PORK BELLY	22.50 ^L
Glazed Habanero Vinegar Smoked Soy Sauce Damson Jelly Dashi	
GRILLED HALIBUT	25.50 ^L
Tomato Powder Red Pepper Purée Sautéed Baby Turnip Smoked Turbot Sauce Chive Oil	
DUCK BEIGNETS	7.50 ^S
Red Cabbage Ketchup	

MISO MUSHROOM	8.00 ^S 16.00 ^L
King Oyster Mushroom Miso Fermented Chilli Glaze Mushroom Ketchup Lemon Panko Crumb	
VENISON SAUSAGE ROLL	10.00 ^S
Spiced Winter Relish	
DUCK BREAST	25.50 ^L
Morello Cherry Duck Jus	
BLACK GNOCCHI	14.50 ^L
Artichoke Spinach Pear Ricotta	

WOOD FIRED BROCCOLI	5.00 ^S 10.00 ^L
Tenderstem Broccoli Fermented Chilli Brittle Burnt Aubergine	
BURNT SWEET POTATO	5.00 ^S 10.00 ^L
Toasted Almond Smoked Yoghurt Chimichurri	
XO CABBAGE	8.50 ^S
Fermented Garlic Puree	
SPICED SPATCHCOCK CHICKEN	18.50 ^L
Mojo Rojo Pickled Kumquat Tomato Rocket	

^S - SMALL PORTION | ^L - LARGE PORTION



We have developed a deserved reputation for our beef, and this is exemplar of our overall approach to sourcing, cooking and serving food. This includes the use of Himalayan Salt Chambers to dry age our beef, to kitchens designed specifically to handle and cook cuts from different breeds of cattle and countries of origin.



PRIME CUTS

ARGENTINA | LAS PAMPAS

Wet Aged Rump 200g	16.50
Dry Aged Ribeye 400g	36.50

USDA PRIME

Wet Aged Fillet 250g	55.00
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BRITISH ASHDALE FARM

Sirloin 300g	29.50
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KOBE AND WAGYU

BLACKMORE WAGYU

Inside Skirt 250g	42.50
Wet Aged Sirloin 150g	85.00

BEESWAX BLACKMORE WAGYU

Sirloin 100g	68.00
Aged in our Himalayan Salt Chamber, cooked and served the traditional Japanese way at your table with artisan soy	

KOBE GRADE 10+/A5

Fillet 100g	120.00
The highest grade of Kobe available in London	

ON THE BONE

BRITISH 48 HOUR COOKED SHORT RIB 400g	29.00
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BRITISH 65 DAY AGED SIRLOIN 500g	55.00
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USDA PRIME DRY AGED RIBEYE 800g	95.00
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SAUCES AND TOPPING

MAYTAG BLUE CHEESE	3.00
CHIMICHURRI	3.00
BLACK GARLIC AIOLI	3.00
FIRECRACKER SAUCE	3.00
BEEF DRIPPING JUS	3.00
MALBEC ONIONS	3.00
FRIED DUCK EGG	2.50

M CHIPS Triple Cooked	5.50
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HERITAGE TOMATO SALAD Tomato Vinaigrette	6.50
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CRISP LETTUCE SALAD House-Made Ricotta Cured Egg Yolk	4.50
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DEEP FRIED BRUSSEL SPROUTS Parmesan Custard Aged Parmesan	5.50
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INVISIBLE CHIPS All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time <i>(donation - not actual chips)</i>	3.50
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PASSION FRUIT CHEESECAKE Mango Sorbet	8.50
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SNICKERS Chocolate Milk Biscuit Nougat Dulce Ice Cream	10.50
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YUZU AND MISO TART Smoked Sesame Seed Ice Cream	7.50
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CLEMENTINE, APPLE AND CRANBERRY CRUMBLE White Chocolate Sorbet Warm Anglaise	6.50
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CHEESE British and Irish Cheese Selection Crackers Chutney	13.00
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All prices include VAT. A discretionary 12.5% service charge will be added to the bill. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.



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