



A MODERN INTERNATIONAL GRILL

Our ethically sourced ingredients 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** 9.00 S
Smoked Soy Sauce | Apricot Vinegar | Ponzu | Crispy Caper | Wakame | Tapioca Cracker
- YELLOW FIN TUNA** 12.00 S
Yuzu & Verjuice Dressing | Spring Onion | Chilli
- SALMON PASTRAMI** 9.00 S
Beetroot Gel | Pickled Beets | Buttermilk
- NATIVE SCALLOP ON ICE** 16.00 S
Green Tomatoes | Salted Cucumber | Capers | Gherkin | Olive Oil | Lemon | Verbena

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

- M FRIED CHICKEN** 11.50 S
Gochujang Apple | Kaffir Lime Mayonnaise | Soy Powder
- WAGYU TARTARE** 16.00 S
Apple | Horseradish | Foie Gras
- DINGLEY DELL PORK BELLY** 22.50 L
Glazed Habanero Vinegar | Smoked Soy Sauce | Damson Jelly | Dashi
- MACADAMIA BRILL** 27.50 L
Fermented Courgette | Courgetti Puree | Macadamia Puree | Roasted Macadamia
- BURRATA** 13.00 S
Roast Peperonata | Fried Olive | Harissa Croute

- MISO MUSHROOM** 8.50 S | 16.00 L
King Oyster Mushroom | Miso | Fermented Chilli Glaze | Mushroom Ketchup | Lemon Panko Crumb
- OCTOPUS** 20.00 L
Burnt Aubergine | Firecracker Sauce | Rainbow Radish | Smoked Tomato | Nduja Glaze
- DUCK BREAST** 25.50 L
Morello Cherry | Duck Jus
- BLACK GNOCCHI** 15.00 L
Artichoke | Spinach | Pear | Ricotta

- WOOD FIRED BROCCOLI** 5.50 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
- FIRE COOKED CHICKEN** 18.50 L
Hasselback Potato | Grilled Corn with Seaweed Miso Butter | Corn Puree | Chicken Jus

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
Dry Aged Ribeye | 400g

16.50
36.50

USDA PRIME

Wet Aged Fillet | 250g

57.50

BRITISH ASHDALE FARM

Sirloin | 300g

29.50

KOBE AND WAGYU

BLACKMORE WAGYU

Inside Skirt | 250g
Wet Aged Sirloin | 150g

42.50
85.00

BEESWAX BLACKMORE WAGYU

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

68.00

KOBE GRADE 10+ / A5

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

120.00

ON THE BONE

BRITISH 48 HOUR COOKED SHORT RIB 400g

29.00

BRITISH 65 DAY AGED SIRLOIN 500g

55.00

USDA PRIME DRY AGED RIBEYE 800g

95.00

SAUCES AND TOPPINGS

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

AFTERNOON SOCIAL | Second cocktail on us every day, 5pm to 6pm

MEMBERSHIP | Our restaurants boast stunning Members lounges known as the Den. Members of M are graced with access and special privileges in all of our restaurants

M CHIPS

Triple Cooked

5.50

HERITAGE TOMATO SALAD

Tomato Vinaigrette

6.50

CRISP LETTUCE SALAD

House-made Ricotta | Cured Egg Yolk

5.00

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
(donation - not actual chips)

3.50

PASSION FRUIT CHEESECAKE

Mango Sorbet

8.50

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

10.50

YUZU AND MISO TART

Smoked Sesame Seed Ice Cream

7.50

CLEMENTINE, APPLE AND CRANBERRY CRUMBLE

White Chocolate Sorbet | Warm Anglaise

6.50

CHEESE

British and Irish Cheese Selection | Crackers | Chutney

13.00

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.