



C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce
60.00 per person

Group Dining Menus

M is proud to have partnered with climate experts Klimato to calculate the carbon footprint of our dishes so that we can continue to plant saplings to offset the emissions on our journey to becoming Net Zero. In booking your next event at M, you can be assured that your dinner will be in line with your business's sustainability goals.

S T A R T E R S

SALMON PASTRAMI

House Cured | Lime

BROWN BUTTER POTATO ROSTI

Labneh | Chili Oil
Poached Egg

WAGYU FRIED CHICKEN

Bread Emulsion | Pickles
Hot Sauce

M A I N S

All main courses are served with: M Chips, 'Crate to Plate' salad and Chimichurri

COD & SALMON FISHCAKE

Wild Garlic | Sauce Verde

RUMP STEAK

Ethical Butcher | 250G

*Upgrade to Ethical Butcher Sirloin
300G for +10.00*

CAULIFLOWER STEAK

Purple Cauliflower | Pickled
Cauliflower | Cheese Empanada

D E S S E R T S

CHOUX BUN

Matcha Cream

MISO CHEESECAKE

Crystallised White Chocolate | Lime Pearls
Blueberry Tahini Gin Ice Cream



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners 'Not For Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

All prices include VAT and a discretionary
14% service charge will be added to your bill.