



## 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 | Chilli 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.