



ICONS

90.00 per person

M has been reborn as the UK's first Fusion Steakhouse. We still source the world's best beef - curating expertly matured cuts from Japan, Argentina and the UK and adding age in-house - but we're pairing them with a hit of the East. The sides and sauces are inspired by the steakhouses of Japan and Korea, bringing piles of flavour and a new breed of fusion that will take the City by storm.

MISO & FURIKAKE SOURDOUGH

Cultured Beef Butter

STARTERS

HAMACHI SASHIMI

Aji Amarillo and Ponzu Sauce, Brunoised Red Onion, Pickled Jalapeños, Basil, Red Shizo Cress

MUSHROOM GYOZA

Chestnut Mushrooms, Leek, Ponzu Dressing

FILLET OF BEEF TATAKI

Katsuobushi-Infused Soy, Pickled Daikon, Toasted Garlic Chips, Spring Onion, Red Shizo Cress

MAINS

All served with: M Chips, Chargrilled Tenderstem, M Salad, Shiitake XO Sauce and Firecracker Sauce

CRISPY MISO TOFU

Edamame, Spring Onion, Ginger, Red Chillies, Coriander, Red Shizo Cress

STICKY PORK BELLY WITH UMEBOSHI

Caramel Soy-Glazed Pork with Japanese Plum Purée, Grilled Bok Choy, Roasted Plums

SEARED TUNA STEAK

Korean-Spiced Glaze, Ponzu Dressing, Mooli, Fresh Ginger, Red Chillies

WAGYU SKIRT

Rich, flavourful cut | 200G

RIBEYE

Aberdeen Angus | 300G

Upgrade to Argentine Fillet 250G for +15.00

DESSERTS

JAPANESE PLUM CHEESECAKE

Hazelnut Duka, Plum Ice Cream

CHOCOLATE AND MISO CARAMEL MILLE-FEUILLE

Tonka Bean Ice Cream

SELECTION OF BRITISH CHEESES

Colston Bassett Stilton, Keen's Cheddar, Bath Soft, Luna Goat's, Spiced Tomato Chutney



ALLERGEN INFORMATION

Scan the QR code to view allergen details

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

Sustainability & CSR

The sourcing and provenance of the ingredients used in our group menus are in line with your business's CSR goals. Ask for details.