



## ICONS

The chef's selection of iconic flavours from the grill | **90.00 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. In booking your next event at M, you can be assured that your dinner will be in line with your business's sustainability goals.

## CHEESE & POTATO SOURDOUGH

Cultured Beef Butter

## STARTERS

### TUNA SASHIMI

English Wasabi Crème Fraîche  
White Peach | Firecracker Soy  
Dressing | Caviar

### SMOKED POTATO TART

Cheese Tuile | Chives  
Sourdough Pastry

### SMOKED WAGYU TARTARE

Textures of Apple | Horseradish  
Foie Gras

## MAINS

All served with: Wagyu Chips, 'Crate to Plate' Salad, Broccoli, Miso Mushrooms,  
Beef dripping Jus and Firecracker Chimichurri

### TRUFFLE & RICOTTA AGNOLOTTI

Cacio e Pepe Sauce | Fresh Truffle

### SUFFOLK CHICKEN

Cavolo Nero | Roscoff Onion  
Sauce | English Peas | Cognac  
Chicken Jus

### SCOTTISH COD

Girolles | Celeriac | Smoked-Herb  
Butter Sauce

### WAGYU

Highland Wagyu Grade 9+ Skirt, Scotland | 200g

### RIBEYE

Las Pampas, Argentina | 400G

*Upgrade to Fillet USDA 200g for +25.00*

## DESSERTS

### SNICKERS

Chocolate | Milk Biscuit | Nougat  
Dulce Ice Cream

### STRAWBERRIES & CREAM

Vanilla Panna Cotta | Strawberry  
Sauce | Basil Gel | Strawberry Crisps

### M SMORE TART

Chocolate | Coffee | Roasted  
Buckwheat | Marshmallow



**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.