



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 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.

MISO & FURIKAKE 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

WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Crème Fraîche

CORN-FED CHICKEN

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

LOCH DUART SALMON

Poached in Dashi | Chestnut
Mushrooms | Umeboshi | Crispy Leek
Pickled Burnt Onions

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

RUM BABA

Citrus Vanilla Rum Syrup
Smoked Figs | Apricot Glaze
Crème Diplomate | Custard

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 and a discretionary
14% service charge will be added to your bill.