



## 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

### MUSHROOM GYOZA

Chestnut Mushrooms | Leeks  
Ponzu Dressing

### SMOKED WAGYU TARTARE

Textures of Apple | Horseradish

## MAINS

All served with: *Wagyu* Chips, M Salad, Broccoli, Peppercorn Sauce  
and Firecracker Sauce

### WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Crème Fraîche

### CORN-FED CHICKEN

Cavolo Nero | Roscoff Onion  
Sauce | Cognac Chicken Jus

### LOCH DUART SALMON

Poached in Dashi | Shiitake  
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.