



SIGNATURE

A delicious selection of our signature dishes to give a real flavour of the 'M' experience | **75.00 per person**

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter

STARTERS

CRISPY DUCK & WATERMELON SALAD

Daikon Noodles | Pickled Cucumber | Chilli
House-made Hoisin Sauce

COBIA TARTARE

St Ewe Egg | Onion | Crispy Caper
Smoked Citrus Olive Oil Dressing

JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie Mayonnaise | Chilli Hoisin Sauce | Shallots | Spring Onion

MAINS

All served with: M Chips, Wood-Fired broccoli, 'Crate to Plate' Salad, Black Garlic Aioli and Chimichurri

SIRLOIN

Ethical Butcher Prime Cut, England | 300G

RIBEYE

Las Pampas, Argentina | 300G

Upgrade to Fillet USDA 200g for +25.00

IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

RAVIOLI

Sunflower Red Pepper & Goats' Cheese
Confit Garlic & Saffron Butter

DESSERTS

PARIS-BREST

Praline Mousse | Banana Ice Cream
Wood-Cooked Banana Caramel

"ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

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

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details