



SIGNATURE

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

CHEESE & POTATO SOURDOUGH

Cultured Beef Butter

STARTERS

WAGYU FRIED CHICKEN

Bread Emulsion | Pickles
Hot Sauce

CRISPY DUCK & WATERMELON SALAD

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

BURRATA

Charred Marinated Peppers
Olive Tapenade | Confit Almonds

MAINS

All served with: M Chips, Wood-Cooked 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

DINGLEY DELL PORK BELLY

Apple & Carrot Purée | Sticky Pink Apples | Pork Jus

TRUFFLE & RICOTTA AGNOLOTTI

Cacio e Pepe Sauce | Fresh Truffle

DESSERTS

PARIS-BREST

Praline Mousse | Banana Ice Cream
Wood-Cooked Banana Caramel

MISO CHEESECAKE

Crystalised White Chocolate | Lime Pearls
Blueberry Tahini Gin Ice Cream



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.