



## 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

### WAGYU FRIED CHICKEN

Bread Emulsion | Pickles | Hot Sauce

### COBIA TARTARE

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

### BURRATA

Fig Jam | Fig Leaf Oil | Yuzu Hollandaise | Puffed Rice

## 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

### WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Ceps | Crème Fraîche

## DESSERTS

### PARIS-BREST

Praline Mousse | Banana Ice Cream  
Wood-Cooked Banana Caramel

### JAPANESE PLUM CHEESECAKE

Hazelnut Dukkah | Puffed Rice



**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 13.5% service charge will be added to your bill.