



## 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.

## MISO & FURIKAKE 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-Fire 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*

### IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

### WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Crème Fraîche

## DESSERTS

### RUM BABA

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

### MISO CHEESECAKE

Crystallised White Chocolate | Lime Pearls  
Blueberry Tahini | Gin Ice Cream



**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.