



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

CHIMICHURRI BUTTER ROASTED TURKEY

Pincho Criollo Stuffing | Malbec And Cranberry Jus

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.