



C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce
60.00 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. In booking your next event at M, you can be assured that your dinner will be in line with your business's sustainability goals.

S T A R T E R S

SALMON PASTRAMI
House Cured | Lime

**BROWN BUTTER
POTATO ROSTI**
Labneh | Chili Oil
Poached Egg

**WAGYU
FRIED CHICKEN**
Bread Emulsion | Pickles
Hot Sauce

M A I N S

All main courses are served with: M Chips, 'Crate to Plate' salad and Chimichurri

**COD & SALMON
FISHCAKE**
Wild Garlic | Sauce Verde

MISO MUSHROOM
King Oyster Mushroom
Miso Fermented Chilli Glaze
Mushroom Ketchup | Lemon
Panko Crumb

RUMP STEAK
Ethical Butcher | 250G

*Upgrade to Ethical Butcher Sirloin
300G for +10.00*

D E S S E R T S

CHOUX BUN
Matcha Cream

**JAPANESE PLUM
CHEESECAKE**
Hazelnut Dukkan | Puffed Rise



**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.