



HEIRLOOM MENU

CELEBRATING 10 YEARS OF M | Three courses 50.00



STARTERS

YELLOW FIN TUNA TATAKI

Seaweed | Spring Onion & Ginger | Chilli Aged Soy | Yuzu Ponzu

CHICKEN KARAAGE

Wasabi Mayo | Wasabi Leaf | Crispy Garlic

SMOKED BEETROOT SALAD

Chicory | Pickled Beetroot | Hazelnut | Orange

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras

MAINS

IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

STEAK FRITES

160g Ethical Sirloin Steak | Parisian Green Sauce | Chips

CAULIFLOWER STEAK

Purple Cauliflower Purée | Cheese Empanada

ROAST CHICKEN

Confit Garlic | Brown Butter Emulsion

PRAWN LINGUINE

King Prawns | Scottish Mussels | Confit Garlic
Shallots | Tomato

DESSERTS

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

M APPLE PIE

Deep-Fried Apple Pie | Clotted Cream Ice Cream
Cinnamon Sugar



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.