



ICONS

The chef's selection of iconic flavours from the grill | **90.00 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.

CHEESE & POTATO SOURDOUGH

Cultured Beef Butter

STARTERS

TUNA SASHIMI

English Wasabi Crème Fraîche
White Peach | Firecracker Soy
Dressing | Caviar

SMOKED POTATO TART

Cheese Tuile | Chives
Sourdough Pastry

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish
Foie Gras

MAINS

All served with: Wagyu Chips, 'Crate to Plate' Salad, Broccoli, Miso Mushrooms,
Beef dripping Jus and Firecracker Chimichurri

TRUFFLE & RICOTTA AGNOLOTTI

Cacio e Pepe Sauce | Fresh Truffle

LOCH DUART SALMON

Pached in Dashi | Chestnut Mushrooms
Umeboshi Crispy Leek | Pickled
Burnt Onions

CORNISH CHICKEN

Cavolo Nero | Roscoff Onion
Sauce | Cognac Chicken Jus

WAGYU

Highland Wagyu Grade 9+ Skirt, Scotland | 200g

RIBEYE

Las Pampas, Argentina | 400G

Upgrade to Fillet USDA 200g for +25.00

DESSERTS

SNICKERS

Chocolate | Milk Biscuit | Nougat
Dulce Ice Cream

RUM BABA

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

PEAR & ALMOND TART

Marinated Pear | Bergamot Gel
Stem Ginger Ice Cream



**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.