



## S I G N A T U R E

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

### S T A R T E R S

#### CRISPY DUCK & WATERMELON SALAD

Daikon Noodles | Pickled Cucumber | Chilli  
House-made Hoisin Sauce

#### COBIA TARTARE

St Ewe Egg | Onion | Crispy Caper  
Smoked Citrus Olive Oil Dressing

### JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie Mayonnaise | Chilli Hoisin Sauce | Shallots | Spring Onion

### M A I N S

All served with Roast Potatoes, Festive Vegetables, Black Garlic Aioli and Chimichurri

#### SIRLOIN

Ethical Butcher Prime Cut, England | 300G

#### RIBEYE

Las Pampas, Argentina | 300G

*Upgrade to Fillet USDA 200g for +20.00*

#### IBERICO PORK

Kimchi | Yuzu | Nashi Pear  
Wasabi Leaves

#### RAVIOLI

Sunflower Red Pepper & Goats' Cheese  
Confit Garlic & Saffron Butter

### CHIMICHURRI BUTTER ROASTED TURKEY

Pincho Criollo Stuffing | Malbec And Cranberry Jus

### D E S S E R T S

#### PARIS-BREST

Praline Mousse | Banana Ice Cream  
Wood-Cooked Banana Caramel

#### "ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

### 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



### ALLERGEN INFORMATION

Scan the QR code to  
view allergen details

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.