

MASH Sample Menu

Starters

*Seared carpaccio £10
Olive oil, parmesan and pepper*

*Batallé serrano ham £11
Thin slices of serrano ham*

*Cured tartare £11
Tenderloin, creamy mustard dressing, cress, rye
croutons and basil*

*Foie gras and mushroom toast £17
Mixed mushrooms, grilled toast, herbs, red onion and
frissé*

*Ox tail consume £11
Sauteed ox tail, pickled beetroot and chives*

*Salmon ceviche £12
Lemon, lime, ginger, garlic, avocado, mango, cucumber,
coriander, chili and spring onion*

*Lobster risotto £19
Lobster, tomato, piquillos, cream, cheese and basil*

*Grilled shrimps £13
Parsley, jus and lemon*

*Tuna tartare £14
Avocado, cucumber, chili and japanese dressing*

Inguine with £13
Tiger prawns tomato, garlic, parsley, chili and sage

Oysters 1/2 dozen £18

Caviar 30g £41
Blinis, onions and sour cream

Main courses

Uruguay

Specially selected grain - fed Angus beef from Uruguay

Rib - eye approx. 300 g £29

Fillet approx. 200 g £31

Fillet approx. 300 g £46

Japanese wagyu

Kobe Prime

Kobe A4 / A5 is the breed black tajima. This is the highest quality available with the best marbeling and tenderness

Kobe Wagyu A4 / A5 prime cut, per 100 g £115

Danish

Prime danish selection by sirloin approx 200 g £26

Rib - eye - dry aged approx 300 g £39

Prime danish beef, dry - aged for up to 90 days - a traditional process allowing the meat's natural enzymes to develop the cuts, while the flavour is enriched by evaporation

British

Scottish UTM prime black angus grass - fed in the Scottish highlands and matured on the bone for a minimum of 28 days

Scottish Rib - eye approx. 300 g £34

Cote de boeuf 500g £45

American – greater omaha

From greater omaha, nebraska, this certified and hormone - free corn - fed beef is more tender and flavourful than you can imagine

N.Y. Strip approx. 300 g £32

Rib - eye approx. 400 g £37

Bone in rib - eye approx. 600 g £65

Porterhouse approx. 1.3 kg. (2 pers) £110

Fish

Pan fried cod with tabouli approx 170g £24

Tuna steak with chimichurri approx. 200g £26

Others

Corn-fed chicken breast with peperonata £16

Veggie burger with chips £17

MASH burger 200 g with bacon, cheese & chips £21

Steak & chips approx 200g, with green salad £27

Lamb chops £28

Caesar salad with chicken £16

MASH world tour taste

Carved at your table

*Kobe a4 / a5 prime cut 75 g, danish dry aged rib - eye 200 g,
american n . Y . Strip 300 g*

Price for 2 persons £145

Vegetables £5

Green salad with French vinaigrette

Mixed tomato salad with feta and basil

Caesar salad

Creamy spinach with gruyere

Green beans with almonds

Sauteed jalapenos with onions – spicy

Sauteed cabbage with vinagrette and truffel

Sauteed mushrooms

Cauliflower with almonds and parmesan

Spiced edamame

Sides £5

Chips

Chili fries

Onion rings

Mac & cheese

MASH potato with bacon and onions

Bone marrow

Chili - cheese balls with bacon spicy

Sauces £2

Béarnaise

Pepper

Red wine

Garlic and thyme jus

MASH signature herb butter

Tartar sauce

Chili mayo

Cheese

Comté cheese £10

With flatbread and nuts

Desserts £9

Coconut dream

Coconut, chocolate and coconut ice cream

Mash cheesecake

With berry compote and raspberry sorbet

Chocolate cake

With passionfruit sorbet

Crème brûlée

With rhubarb - and strawberry sorbet

Ice cream

Jacob & jakob ice cream

Ice cream

*Coconut, vanilla, chocolate, liquorice, elderflower,
caramel*

Sorbet

Rhubarb and strawberry, passion fruit, raspberry

One scoop £3

Two scoops £5

Three scoops £7

Four scoops £8

Petits fours £5