



Our restaurants take inspiration from six different continents around the world - South Africa, France, Australia, Japan, Argentina and the US - all famed for their outstanding food.

Curated by Culinary Director Mike Reid, each dish has a modern twist and is complemented by a stunning wine list which boasts over 120 wines by the glass. Our meat is aged in the Himalayan salt chambers you will see from your table and the restaurants boast unrivalled event spaces, beautiful bars, wine rooms as well as private members areas.

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## STARTERS

<b>CRAB &amp; TRUFFLE SANDO</b> Kewpie Yuzu Mayonnaise   Black Truffle Butter   Apple	£15.00
<b>IKEJIME KING FISH</b> Pineapple   Fermented Root   Miso Dressing	£13.50
<b>THE SMOKED WAGYU TARTARE</b> Apple   Horseradish   Foie Gras	£13.50
<b>SLOW-COOKED PIG'S HEAD</b> Black Pudding   Pickled Blackberry   Cider Sauce	£12.95
<b>BURRATA</b> Quince   Endive   Molasses	£11.95
<b>BUTTERMILK FRIED CHICKEN</b> Oat Crumb   Chilli Glaze   Daikon	£11.75

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## MAINS

<b>IBERICO PORK</b> Kimchi   Nashi Pear   Bok Choi	£28.50
<b>WOOD-COOKED SKATE</b> Tomato Kombucha Glaze   Kohlrabi & Turnip Slaw	£25.00
<b>ROAST PUMPKIN</b> Pumpkin & Chestnut Barley   Parmesan   Truffle Cream	£18.50
<b>USDA SHORTRIB</b> Heritage Carrot   Carrot Top Pesto	£29.50
<b>CORN FED CHICKEN</b> Doodle Beer   Cep   Roscoff   Chicken Jus	£22.00
<b>PAN FRIED COD</b> Squid Ink Risotto   Panko-Crumbed Squid   Squid and Tapioca Crisp	£28.50

## BEEF

### USDA PRIME | KANSAS | USA

Fillet 250g	£50.95
Ribeye (two persons) 800g	£95.00

### ARGENTINA | LAS PAMPAS

Rump 250g	£19.50
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### NORMANDY | FRANCE

Aged Sirloin 250g	£32.50
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### BOTSWANA | SOUTH AFRICA

Rib-Eye 400g	£38.50
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### KOBE GRADE 10+/A5 | HYOGO | JAPAN

Fillet	£25.00 per 25g
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### BLACKMORE WAGYU GRADE 9++

#### VICTORIA | AUSTRALIA

Inside Skirt 250g	£36.50
Sirloin 200g	£80.00

## LARGER CUTS

### USDA PRIME | CHATEAUBRIAND

Centre Cut Fillet 500g	£95.00
<b>Price per 100g</b>	£20.50

### DEXTER | ENGLAND

60 Day Dry Aged Striploin on the Bone 800g	£60.00
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### INTERNATIONAL

#### STEAK BOARD 1kilo

USDA Prime Fillet   Argentinian Rump French Sirloin   Botswana Rib-Eye Blackmore Skirt	£120.00
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#### Add Kobe 10+ | Price per 25g

## SIDES

### DEEP FRIED BRUSSEL SPROUTS

Parmesan Custard   Aged Parmesan	£5.50
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### OYSTER MUSHROOMS

White Wine   Garlic   Herbs	£5.50
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### SWEET POTATO

Yoghurt   Smoked Almond	£5.50
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### CRISP LETTUCE SALAD

House-Made Ricotta   Cured Egg Yolk	£5.50
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### M CHIPS

Triple Cooked	£5.50
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### WINTER GREENS

Whipped Cods Roe   Bottega	£5.50
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## TOPPINGS

### FRIED DUCK EGG

	£2.50
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### MALBEC ONIONS

	£2.00
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### BLACK PUDDING

	£5.00
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### FOIE GRAS

	£8.50
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### HALF LOBSTER

	£24.50
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## SAUCES

### MAYTAG BLUE CHEESE

	£3.00
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### CHIMICHURRI

	£3.00
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### BLACK GARLIC AIOLI

	£3.00
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### FIRECRACKER SAUCE

	£3.00
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### BEEF DRIPPING JUS

	£3.00
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Membership giving access to both M Den in our Threadneedle Street and Victoria members lounges is available with unique benefits including complimentary breakfast, preferential pricing on food and beverage as well as access to exclusive members events. Please contact our team at [Membership@Mrestaurants.co.uk](mailto:Membership@Mrestaurants.co.uk) for more information.