



STARTERS

VEG BOARD £6

Hummus, guacamole, grilled hallumi and tomato kebab, borek, tempura veg, marinated olives and pitta bread.

MEAT BOARD £7

Slider, venison and pork salami, potted beef, smoked sausage, chicken liver parfait, pickles, rocket leaves and ciabatta.

FISH BOARD £8

Marinated sardines on toast, deep fried calamari with aioli, smoked mackerel pâté, whitebait and fish goujons.

SHARED BBQ PLATTER £13

A beautiful selection of our own-smoked pulled pork, brisket, smoked sausage and featherblade steak served with some delicious slaw and pickles together some toasted ciabatta bread to mop up!

SOUP OF THE DAY £4

SALAD OF THE DAY £4

Also available as a main for £9.

MENURAPIDE

£9.95 - CHOOSE YOUR MAIN & DRINK

CHOOSE 1 MAIN:

BURGER AND CHIPS
(ADD PULLED PORK OR BRISKET TO YOUR BURGER FOR AN ADDITIONAL £1)

FISH AND CHIPS

**PULLED PORK, BRISKET
BAP AND CHIPS**

STEAK AND CHIPS

**AVAILABLE 12-6PM
EXCLUDING SUNDAYS**

CHOOSE 1 DRINK:

COKE

DIET COKE

LEMONADE

CRANBERRY JUICE

ORANGE JUICE

APPLE JUICE

**HOUSE WINE
 (£2 SUPPLEMENT)**

**KOREV LAGER
 (£2 SUPPLEMENT)**

UPGRADE TO SWEET POTATO FRIES FOR £1

SUNDAY ROAST £10.95

CHOOSE YOUR MEAT:

SHORT RIB OF BEEF

PORK BELLY

ROASTED CHICKEN

**SIRLOIN OF BEEF
 (£2 SUPPLEMENT)**

ALL SERVED WITH:

ROASTIES,

YORKSHIRE

PUDDING &

SEASONAL VEG

MAINS

**ALL MAINS SERVED WITH A CHOICE OF:
HAND-CUT CHIPS, SALAD, OR SWEET
POTATO FRIES (£1 SUPPLEMENT)**

STEAKS

200G RUMP STEAK (DOUBLE UP FOR +£7) £14

200G SIRLOIN STEAK (DOUBLE UP FOR +£9) £16

200G RIB EYE STEAK (DOUBLE UP FOR +£10) £17

200G FILLET STEAK (DOUBLE UP FOR +£12) £20

**HUNGRY? ADD A FEATHERBLADE STEAK (150G)
TO ANY OF THE ABOVE FOR £5**

**+ ADD SOME SMOKED PULLED PORK
AND/OR BRISKET FOR £2 EACH**

*** SMOKED AT STEAK OF THE ART ***

TRY MIXING IT UP

MIXED GRILL £30

200g rump, 150g smoked featherblade, 1/4 chicken and 1 lamb chop with slaw and BBQ sauce.

OR WHAT ABOUT...

LAMB CUTLETS £14

HALF A CHARGILLED CHICKEN £10

BREADED PORK SCHNITZEL £12

DON'T FANCY A STEAK?



FISH

Ask what is fresh from the market today - market prices.



VEGETARIAN

Ask our waiting staff for details.

KIDDIES - ALL DISHES £6

CHICKEN AND CHIPS (1/4 CHICKEN)

BURGER AND CHIPS

STEAK AND CHIPS (BAVETTE)

FISH AND CHIPS

ADD PEAS AND CARROTS FOR AN ADDITIONAL £1

THE STORY OF YOUR FOOD

We work with some of the best farmers (including Warson's Farm) and butchers (Warren's) in the West Country who care about their meat as much as we do. Once we met David Andrews and Ian Warren we knew these guys were right for us.

Their approach to ensuring they have quality beef matches our approach to food. Pouring the same passion and attention to detail into everything from animal husbandry and how to get the best from their cattle to the use of Himalayan rock salt in the hanging/drying rooms to maintain the correct humidity levels. Warren's also ensure all our other meat ingredients have the same quality attributes as our beef.

With our fish we insist on working with companies that understand about freshness and sustainability. Fish for Thought and Paul Trudgian instantly pressed the right buttons for us.



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**FIND OUT MORE
WATCH THE VIDEO**



SAUCE & SIDES GIVE IT SOME SAUCE

HOLLANDAISE £2

BÉARNAISE £2

RED WINE JUS £2

PEPPERCORN £2

PORCINI MUSHROOM AND TARRAGON SAUCE £2

GREMOLATA £2

HERBY BUTTER £1

SOTA SPICY BBQ SAUCE £2

SOMETHING ON THE SIDE

ROCKET, TOMATO AND PARMESAN SALAD £3

HAND-CUT CHIPS £2

SWEET POTATOES FRIES £3

BROCCOLI AND FLAKED ALMONDS £3

BUTTERED GARLIC SPINACH £3

ROASTED GARLIC AND THYME MUSHROOM £3

PEAS AND CARROTS £3

RED ONION, TOMATO AND BASIL SALAD £3

ONION RINGS £2

SEASONAL VEGETABLES £3

See specials for details.



All our dishes are made in a kitchen where there are nut products present. Our menu descriptions do not contain all ingredients so please ask a member of staff before ordering if concerned about the presence of allergens in our food.

For parties of eight or more a discretionary 10% service charge will be added to your bill.

EAT

RED WINE

125ML GLASS / 175ML GLASS / BOTTLE

SANTO ISIDRO DE PEGOES, CINTILA, PORTUGAL R	£3.70 / £4.70 / £15.95
MICHEL TORINO, DON DAVID MALBEC, ARGENTINA R S E F	£4.20 / £5.30 / £20.95
LINAJE GARSEA ROBLE, SPAIN R	£6.30 / £8.30 / £29.95
CASA DELLE VALLE, HACIENDA SHIRAZ, SPAIN R L	£4.20 / £5.30 / £19.95
LOCKWOOD VINEYARDS, MONTEREY PINOT NOIR, USA F P	£8.50 / £11.30 / £34.95
LARRY CHERUBINO, MARGARET RIVER, CABERNET SAUVIGNON, AUSTRALIA S E F L	£10.30 / £13.80 / £45.00

WHITE WINE

125ML GLASS / 175ML GLASS / BOTTLE

CANTINA CEVICO, NOVITA TREBBIANO RUBICONE, ITALY F	£3.70 / £4.70 / £15.95
HAZY VIEW, WESTERN CAPE, CHENIN BLANC, SOUTH AFRICA F	£4.20 / £5.30 / £19.95
SAINT CLAIR, SAUVIGNON BLANC, NEW ZEALAND F	£6.30 / £8.30 / £29.95
ONDARRE, RIOJA BLANCO, 'RIVALLANA', SPAIN C	£4.50 / £4.90 / £17.95
OVEJA NEGRA, WINEMAKERS SELECTION, SAUVIGNON CARMENERE, CHILE	£4.50 / £6.00 / £21.95
LARRY CHERUBINO HEN AND CHICKEN, PEMBERTON, CHARDONNAY, AUSTRALIA C P	£6.75 / £9.00 / £31.95

ROSE WINE

125ML GLASS / 175ML GLASS / BOTTLE

BERTON VINEYARDS, BROKEN SHACKLE, CLASSIC ROSE, AUSTRALIA	£3.40 / £4.40 / £15.95
CHATEAU DE L'AUMERADE, COTES DE PROVENCE ROSE, CUVÉE HENRI FABRE, FRANCE	£5.40 / £6.90 / £19.95

CHAMPAGNE PROSECCO & DESSERT WINE

125ML GLASS / BOTTLE

SACCHETTO, PROSECCO EXTRA DRY FILI, ITALY	£5.50 / £26.00
SACCHETTO PINOT, BRUT BLUSH, ITALY	£5.00 / £25.00
CHAMPAGNE MOUTARD, CHARDONNAY 'CHAMP PERSIN', FRANCE	£8.00 / £45.00
LAURENT PERRIER ROSE NV / PINK CHAMPAGNE, FRANCE	£11.00 / £60.00
DOM PERIGNON	£130 BOTTLE ONLY
VINA ECHEVERRIA, LATE HARVEST, SAUVIGNON BLANC HALVES, CHILE D	£5.80 / £24.95

BEERS

DRAFT & BOTTLED

PERONI BTL	£3.80
ORCHARD PIG REVELLER (CIDER)	£4.90
CORONA	£3.90
NO.7 (BRISTOL BEER FACTORY) S F	£4.50
HEFE (BRISTOL BEER FACTORY) F P C	£4.70
INDEPENDENCE (BRISTOL BEER FACTORY)	£4.60
SOUTHVILLE HOP (BRISTOL BEER FACTORY) R E L	£4.90
KOREV LAGER 1/2	£2.30
KOREV LAGER	£4.50
BECKS BLUE (NON-ALCOHOLIC)	£3.00

COCKTAILS

FRENCH MARTINI	£7.00
ESPRESSO MARTINI	£7.00
COSMOPOLITAN	£7.00
DAIQUIRI	£7.00
TOM COLLINS	£7.00
MOJITO	£7.00
MOCKTAIL	£3.95

SPIRITS

ALL MEASURES 25ML UNLESS SPECIFIED
ALL MIXERS £1.30

DRY MARTINI	£2.50
DOW'S FINE RUBY PORT (50ML)	£4.50
VODKA	
RUSSIAN STANDARD	£3.20
GREY GOOSE	£3.50
GIN	
BEEFEATER GIN	£3.20
HENDRICKS	£3.80
SIPSMITH GIN	£4.20
RUM	
HAVANA 3YR	£3.20
SAILOR JERRY	£3.40
ANGOSTURA 1919	£4.00
TEQUILA	
EL JIMADOR BLANCO	£3.20
DON JULIO REPOSADO	£3.40
BRANDY	
MARTEL VS	£3.20
RÉMY MARTIN VSOP	£4.40
RÉMY MARTIN XO	£9.00
WHISKY / BOURBONS	
JOHNNIE WALKER BLACK	£3.40
GLENMORANGIE	£4.00
HIBIKI 17YR	£5.00
JACK DANIELS	£3.40
WILD TURKEY 81	£3.20
SOUTHERN COMFORT	£3.20
LIQUEURS	
BAILEYS (50ML)	£3.20
COINTREAU	£3.20
AMARETTO	£3.20

MINERALS & MIXERS

CRANBERRY JUICE	£2.65
APPLE JUICE	£2.65
ORANGE JUICE	£2.65
FENTIMANS VICTORIAN LEMONADE	£2.75
FENTIMANS GINGER BEER	£2.75
ORCHARD PIG FLOWER	£2.75
ORCHARD PIG BERRIED	£2.75
FRUIT SHOOT BLACKCURRANT	£1.50
FRUIT SHOOT ORANGE	£1.50
COCA COLA / DIET COCA COLA 330ML	£2.70
BELU STILL / SPARKLING MINERAL WATER	£3.85
SCHWEPES SODA WATER 200ML	£1.50
CORDIALS - BLACK, ORANGE OR LIME	40P



MATCH YOUR DRINK TO YOUR MAIN

R RUMP **S** SIRLOIN **E** RIB EYE **F** FILLET **L** LAMB **C** CHICKEN **P** PORK **F** FISH **D** DESSERT



APRÈS-STEAK

DESSERTS

HOW CAN YOU RESIST?

**CHOCOLATE MOUSSE ON PEANUT BISCUIT BASE
WITH PRALINE AND A DOLLOP OF ICE-CREAM..... £5**
PERFECT WITH A LIMONCELLO AND THYME MARTINI

**STICKY TOFFEE PUDDING
WITH A DOLLOP OF ICE -CREAM..... £5**
TRY THIS WITH A RASPBERRY AND APPLE COOLER

LEMON POSSET WITH A PASSION FRUIT COULIS £5
TOP THIS OFF WITH A PASSION FRUIT AND MANGO MARTINI

ETON MESS ICED PARFAIT £5
MATCH WITH A STRAWBERRY AND BASIL LEMONADE

CREME BRÛLÉE WITH ROASTED PISTACHIOS 🍴..... £5
IDEAL WITH A VANILLA AND LYCHEE COOLER

ICE CREAM £4
Choose from vanilla, chocolate, strawberry and honeycomb.

CHEESE AND BISCUITS £8
A selection of West Country cheeses.

ALL DESSERT COCKTAILS £7

LIMONCELLO AND THYME MARTINI

Limoncello, thyme, gin and lime.

PASSION FRUIT AND MANGO MARTINI

Passion fruit and mango puree, rum, apricot jam, and lemon.

VANILLA AND LYCHEE COOLER

Lychee puree, vanilla vodka and lemon

RASPBERRY AND APPLE COOLER

Raspberry vodka, apple liqueur, chambord, lime and cranberry juice.

STRAWBERRY AND BASIL LEMONADE

Gin, strawberries, basil, lemon, black pepper and soda.



+



ANY DESSERT + ANY COCKTAIL FOR £10!



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HOT DRINKS

LATTE.....	£2.30
CAPPUCCINO.....	£2.30
ESPRESSO.....	£2.00
DOUBLE ESPRESSO.....	£2.30
AMERICANO.....	£2.00
FILTER COFFEE.....	£2.00
SELECTION OF TEAS.....	£2.00
MACCHIATO.....	£2.00
HOT CHOCOLATE.....	£2.30

WIN A DINNER FOR FOUR

Like us on Facebook or follow us on Twitter!
Upload a photo and tag yourself for your chance to win a dinner for four in our monthly prize draw.
Terms and conditions apply.



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STEAK OF THE ART GIFT VOUCHERS



AVAILABLE IN £10 AND
£20 DENOMINATIONS.
ASK US FOR DETAILS.



HOW DID WE DO?

We always like to hear about how well we did, especially when we didn't get it right. Please drop us a line to let us know. Any feedback or suggestions are appreciated and help us to constantly improve our service, menu and restaurant.

EMAIL BRISTOL@STEAKOFTHEART.CO.UK

SEND US YOUR FEEDBACK
CONTACT US



BEFORE YOU GO

DON'T FORGET TO TAKE A WALK THROUGH OUR GALLERY AND TAKE A LOOK AT THE ART IN STEAK OF THE ART.

An ever-changing display of original pieces and limited prints from some of the country's most talented artists are on sale including work by Quentin Blake, Dale Bowen, Dan Crisp, Charlotte Atkinson and James Blinkhorn (he designed the interior of Steak of the Art).



What's more all our furnishings are bespoke and if you like it, you can order one – we'll have it made especially for you.