GIFT CARDS AVAILABLE TO BUY ONLINE!

Mugshot Restaurant

ASK YOUR SERVER ABOUT THE LIBRARY!

A JOURNAL OF FINE FOOD, GOOD CHEER & MERRY CONVERSATION

VOL. 5 - NO. 1 ★ MUGSHOT PRESENTS ★ EST. TUESDAY, AUGUST 28, 2018

HOT STONE DINING

NIBBLES

OLIVES *(GF) (VG)* 4

BREAD & BUTTER *(VEG)* 6
please choose two butters from our list

HALLOUMI *(GF) (VEG)* 11
fried with asian slaw & sweet chilli

PORK BELLY BITES *(GF)* 12
honey glazed & crackling top

HOT HONEY WINGS 12
hot honey chicken wings with a cool ranch dip

BAKED CAMEMBERT *(VEG)* 14
encased in dough with red onion jam

TIGER PRAWNS 14
shell off with a garlic, chilli & white wine sauce

FLATBREADS

RECOMMENDED AS A SHARING STARTER OR AN INDIVIDUAL MAIN COURSE

MAD DOG MARGARITA *(VEG)* 14
buffalo mozzarella, sundried tomatoes, rocket & basil oil

MACHINE GUN KELLY 15
hot honey glazed pepperoni and fiery nduja layered over melted mozzarella

(GF) SINGLE CUTS

TWO BUTTERS, **ONE** SAUCE, **ONE** SKIN-ON CHIPS, ROCKET & PARMESAN GARNISH

GIFT OF THE SEA 30
195 g / 7 oz

PLANT BASED *(VG)* 30
226 g / 8 oz

SIRLOIN 32
226 g / 8 oz

RIBEYE 34
280 g / 10 oz

FLAT IRON 35
340 g / 12 oz

FILLET 36
195 g / 7 oz

(GF) SHARING CUTS

FOUR BUTTERS, **TWO** SAUCES, **TWO** SKIN-ON CHIPS, ROCKET & PARMESAN GARNISH

CHATEAUBRIAND 95
650g / 23 oz

PORTERHOUSE 95
800g / 28 oz

CAVEMAN BOEUF 96
1000g / 35 oz

MAKE IT A SURF & TURF!
ADD PRAWN SKEWERS £10

(GF)(VEG) BUTTERS

ADDITIONAL BUTTERS £3

COWBOY
spicy cajun & herb kick

CAFE DE PARIS
herbs, mustard, garlic & shallots

HONEY

GARLIC

ONION

BEARNAISE

DIJON MUSTARD

VEGAN PLAIN BUTTER *(VG)*

SIDES

★ SWAP YOUR CHIPS FOR A DIFFERENT SIDE. JUST ADD THE DIFFERENCE IN PRICE ★

SKIN-ON CHIPS 5
(GF) (VG)

TRUFFLE & PARMESAN SKIN-ON CHIPS 6.5
(GF) (VEG)

SWEET POTATO SKIN-ON CHIPS *(GF) (VG)* 6

SEASONAL GREENS 7
(GF) (VG)

SAUTEED MUSHOOMS 7
(GF) (VEG)

ASPARAGUS 7
with lemon & chive butter *(GF) (VEG)*

MIXED LEAF SALAD 5.5
sundried tomatoes, pickled red onion & olives in balsamic glaze *(GF) (VG)*

BABY NEW POTATOES 7
with garlic & herb butter *(GF) (VEG)*

MACARONI CHEESE 9.5
smoked with a bacon crumb

(GF) SAUCES

ADDITIONAL SAUCE £4.5

BEEF DRIPPING

WILD MUSHROOM *(VEG)*

GORGONZOLA *(VEG)*

PEPPERCORN

RED WINE

CHIMICHURRI *(VG)*

We adhere to safety standards and regularly clean surfaces to reduce allergens, but cannot ensure 100% protection from cross-contamination. Please inform a server of any allergies before ordering. **GF**=Gluten Free **VEG**=Vegitarian **VG**=Vegan

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HOW TO HOTSTONE

AN OLD CITY SECRET

Nestled within Bristol's medieval Old City lies Mugshot Restaurant.

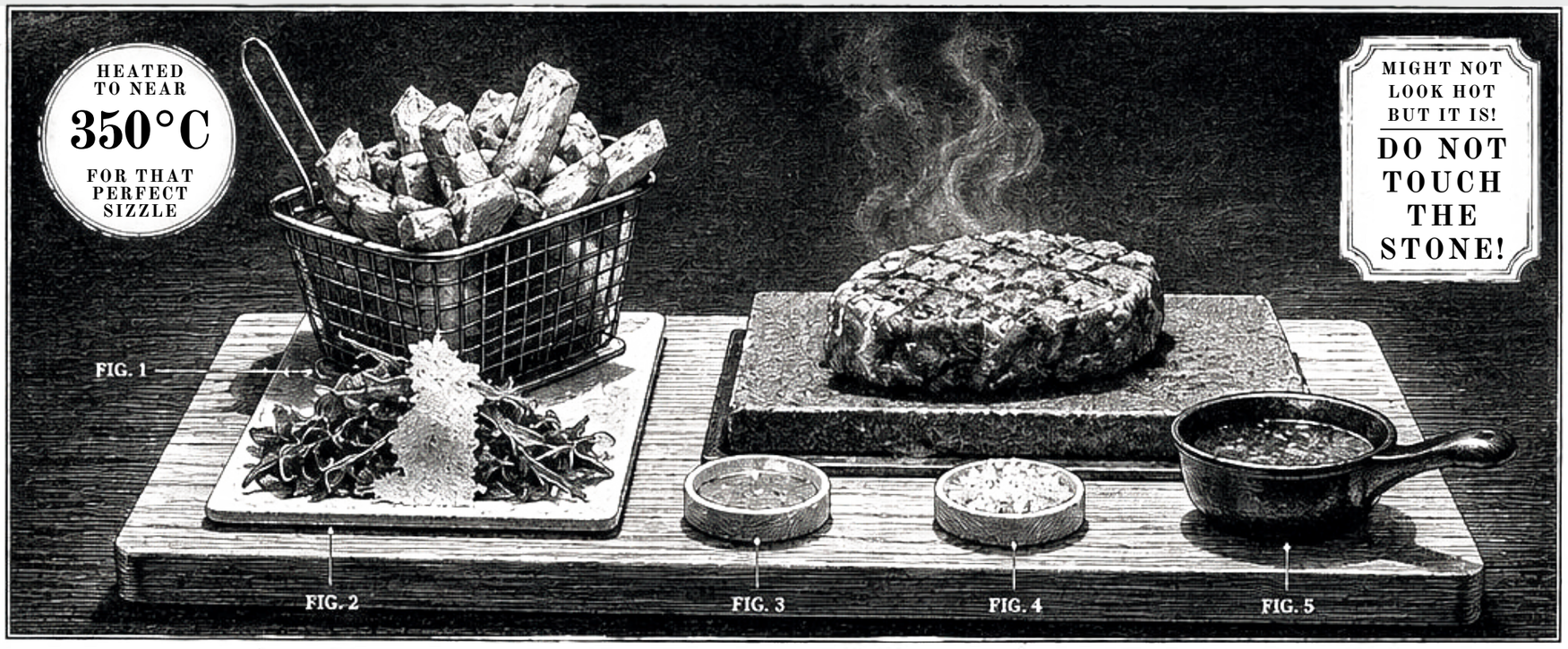
Look above the storefront and you'll spot the mysterious "Veiled Lady" stone carving, watching over the street since 1868 alongside three other carved faces believed to represent the seasons or stages of life. Local legend suggests the veiled figure herself represents death in a veil of mourning, and that she still watches over the building long after dark.



MUGSHOT STEAKHOUSE

Surrounded by centuries of merchant trade, this building remains a small yet significant piece of old Bristol history.

SIZZLE ★ SAVOUR ★ ENJOY



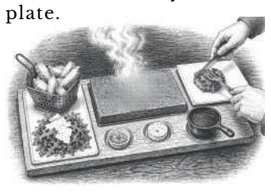
THE SET UP

Fig 1. Skin-On Chips
Fig 2. Rocket & Parmesan
Fig 3. Steak Butter No. 1
Fig 4. Steak Butter No. 2
Fig 5. Dipping Sauce

Your chosen cut of steak is served on the hot stone with the above accompaniments.
For the larger sharing platters, the above is simply doubled up to serve two.

HOW IT WORKS

1 Your steak is served rare on a hot stone (300-350°C). To stop further cooking, using your cutlery please transfer it to your side plate.



2 Add a dab of your chosen butter to the hotstone and allow it to create a pool of flavour.



3 Cut a small, bite-sized piece of steak and place it on the buttered stone. Cook each piece to your preferred temperature.



4 Experiment with the cooking time and all the diffrent, flavours. The adventure is in your hands! Still unsure? Scan the code below for a link to our how to video:

5 Extra Infomation: The stone may cool down after 15 to 20 minutes. If this occurs, please inform your server, and a fresh stone will be provided.

Hotstones are very hot and can sometimes spit please use caution when handaling them.

A PERFECT PAIRING



ENJOY WITH OUR STEAKS £5.5 (25ML)

COTSWOLDS WHISKY

Cotswolds Single Malt Whisky is made from grain to glass in the heart of the Cotswolds, using locally grown barley which is mashed and fermented for a full four days before being distilled twice in their bespoke copper pot stills. It is then aged in premium ex-bourbon and reconditioned red wine casks before being blended and bottled on site at the distillery. 46% ABV.



A MEAL TO REMEMBER. AN EXPERIENCE TO SHARE.