

JOY OF MUGSHOT WRAPPED IN FESTIVE CHEER!

Splendid as a Christmas gift, or simply to delight a cherished friend.



www.mugshotrestaurants.com

HOT OFF THE CHRISTMAS BLOCK

@mugshotcardiff

E ART OF THE HOT STONE

TWAS THE FEAST BEFORE CHRISTMAS

"Twas the night of your supper, and all through the hall, Not a guest was left hungry, no craving too small. Your fine cut arrived, seared rare with great care, On a blazing hot stone, glowing fiery and fair.

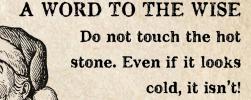
With sauces and butters all laid out to choose, No flavour forgotten, no taste to refuse. A dab on the stone made it sizzle

and sing, While joy filled the room with a Christmassy ring.

Each morsel you carve, placed upon the stone's glow, Shall cook to perfection, steady

And should the heat falter, as sometimes they do, A new stone appears fresh, just for you.

So feast and be merry, with laughter and cheer, For the magic of Mugshot brings warmth every year.



OLIVES £4 sundried tomatoes & garlic

BREAD & BUTTER £6 choice of two butters

HALLOUMI £11 ried with asian slaw & sweet

PORK BELLY BITES £12 honey glazed & crackling top

WILD GAME TERRINE £13 toasted brioche, spicy tomato & onion chutney. **6** 6 6

BAKED CAMEMBERT £14 encased in dough with red onion jam

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



Last seen devouring the evidence...

GSHOT FLATBREADS

FOR ANY INFOMATION...



FOR ANY INFOMATION...



MADDOG

buffalo mozzarella, sundried tomatoes, rocket & basil oil £14



THE HITMAN

beef & spinach flatbread topped with chimichurri

£15





































BUTTERS

additional butters £3

COWBOY

(i) (2)

a spicy cajun & herb kick

CAFE DE PARIS

(b)(2)

herbs, mustard, garlic & shallots

HONEY

(6)

GARLIC

(a)

ONION

(i)

DIJON MUSTARD

(a) (2)

BEARNAISE

(6)

SAUCES

additional sauces £4.5

BEEF DRIPPING

WILD MUSHROOM

(i)

GORGONZOLA

(i)

PEPPERCORN

(a) (1) (a)

RED WINE

CHIMICHURRI

STEAK

SINGLE CUTS

TUNA £30 1958/702

FILLET 195 8 / 7 02

£36

SIRLOIN 226 g / 8 oz

£32

FLAT IRON 340 g / 12 02

£35

RIBEYE 280 g / 10 0z

£34

PLANT BASED £30 226 g / 8 oz

SHARING CUTS

CHATEAUBRIAND PORTERHOUSE CAVEMAN BOEUF

650g / 23 0z

800g / 28 oz

1000g / 35 0Z

£90

£90

£92

Single Steaks - two butters, one sauce, skin on chips, rocket & parmesan garnish

> Sharing Steaks - four butters, two sauces, two skin on chips, rocket & parmesan garnish

Choose your butters & sauces from the lists above



Your table time doesn't have to be the end of the night — join us at the bar to keep the good times going.

PERFECT PAIRING



ENJOY WITH OUR STEAKS

£5.5 (25ML)

SKIN ON CHIPS £5

TRUFFLE & PARMESAN SKIN ON CHIPS (6)

SWEET POTATO SKIN ON CHIPS £5

STUFFING pork OR sage & onion £7 (B)

CARROTS & PARSNIPS

honey roasted

£7

PIGS IN BLANKETS

with a maple glaze £8.5

BRUSSEL SPROUTS pan fried with pancetta

£7

ROASTED POTATOES

rosemary & goose fat £7

Whisky is made from grain to glass in the heart of the Cotswolds, locally grown barley which is mashed and fermented for a full four days before being distilled twice in their bespoke copper pot stills.

Cotswolds Single Malt

It is then aged in premium exbourbon reconditioned red wine casks before being blended and bottled on site at the distillery. ABV 46%































