

GIFT CARDS

PROCURE YOURS
FORTHWITH
VIA OUR
WEBSITE

Splendid for occasions,
or merely to indulge a
fancy

MUGSHOT



www.mugshotrestaurants.com

FRESH AND HOT OF THE BLOCK

@mugshotrestaurants

THE ART OF THE HOT STONE

AS PRACTISED AT THE ESTEEMED HOUSE OF MUGSHOT

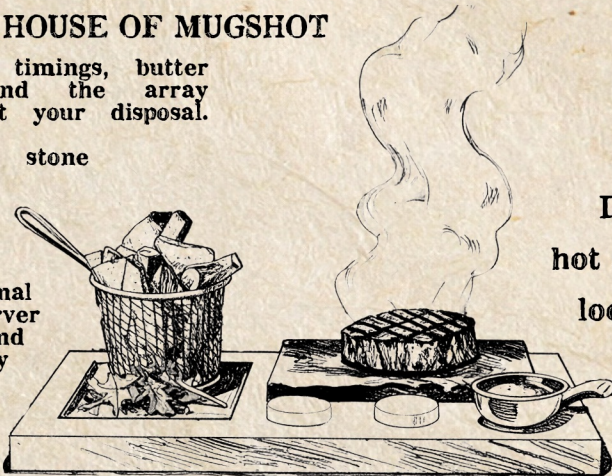
Your fine cut shall arrive cooked rare and presented upon a blazing stone, heated to a formidable 300–350 degrees Celsius, accompanied by the butters and sauces of your esteemed choosing.

Upon its arrival, remove the steak from the stone and rest it upon your side plate. Place a modest dab of your chosen butter upon the stone and allow it to sizzle for but a moment.

Next, carve a small, bite-sized morsel from your steak and lay it upon the buttery stone, cooking to your personal satisfaction. We heartily encourage the adventurous spirit! Experiment

with varied timings, butter infusions, and the array of sauces at your disposal.

Should your stone lose its heat (a common occurrence after half an hour or so), simply signal your server forthwith and a fresh, fiery replacement shall be brought post-haste.



A WORD TO
THE WISE
Do not touch the
hot stone. Even if it
looks cold, it isn't!

NIBBLES

- OLIVES

sundried tomatoes & garlic
(vegan)

£4
- BREAD & BUTTER

choice of two butters
🌱🥚 (veg)

£6
- HALLOUMI

fried with asian slaw & sweet chilli
🥚🌱 (veg)

£11
- PORK BELLY BITES

honey glazed & crackling top
🥚🌱

£12
- BAKED CAMEMBERT

encased in dough with red onion jam
🌱🥚 (veg)

£14
- TIGER PRAWNS

shell off with a garlic, chilli & white wine sauce
🌱🥚🌱🌱

£14

WANTED

Last seen devouring the evidence...

MUGSHOT FLATBREADS

REWARD

FOR ANY INFOMATION...

MAD DOG

Buffalo Mozzarella,
Sundried Tomatoes,
Rocket & Basil Oil

£14

🌱🥚
(veg)

REWARD

FOR ANY INFOMATION...

THE HITMAN

beef & spinach flatbread
topped with chimichurri

£15

🌱🥚

BUTTERS *(veg)*

additional butters £3

- COWBOY  
- a spicy cajun & herb kick
- CAFE DE PARIS  
- herbs, mustard, garlic & shallots
- HONEY 
- GARLIC 
- ONION 
- DIJON MUSTARD  
- BEARNAISE 
- VEGAN BUTTER *(vegan)*

SAUCES

additional sauces £4.5

- BEEF DRIPPING  
- WILD MUSHROOM  *(veg)*
- GORGONZOLA  *(veg)*
- PEPPERCORN   
- RED WINE  
- CHIMICHURRI  *(vegan)*



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

SIDES

MIXED LEAF SIDE SALAD

sun dried tomatoes, pickled red onion
& olives in balsamic glaze

£5.5 *(vegan)*

SKIN ON CHIPS

£5 *(vegan)*

TRUFFLE & PARMESAN
SKIN ON CHIPS

£6  *(veg)*


SWEET POTATO
SKIN ON CHIPS

£5 *(vegan)*


SEASONAL GREENS

£7 *(vegan)*

SAUTEED MUSHROOMS

£7  *(veg)*

TENDERSTEM BROCCOLI

£7  *(vegan)*

BONE MARROW MASH

luxury-level creaminess

£8.5 

MACARONI CHEESE

smoked with a bacon crumb

£8.5    

STEAK *make it a surf & turf!
add prawn skewers £10*

SINGLE CUTS

GIFT OF THE SEA	£30	FILLET	£36
195 g / 7 oz		195 g / 7 oz	
SIRLOIN	£32	FLAT IRON	£35
226 g / 8 oz		340 g / 12 oz	
RIBEYE	£34	PLANT BASED	£30
280 g / 10 oz		226 g / 8 oz	
		<i>(vegan)</i>	

STEAK *make it a surf & turf!
add prawn skewers £10*

SHARING CUTS

CHATEAUBRIAND	PORTERHOUSE	CAVEMAN BOEUF
650g / 23 oz	800g / 28 oz	1000g / 35 oz
£90	£90	£91



COCKTAILS

AT THE
LIBRARY BAR

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

PERFECT
PAIRING



ENJOY WITH OUR STEAKS

£5.5 (25ML)

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