

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

@mugshotcardiff

THE ART OF THE HOT STONE

AS PRACTISED AT THE ESTEEMED HOUSE OF MUGSHOT

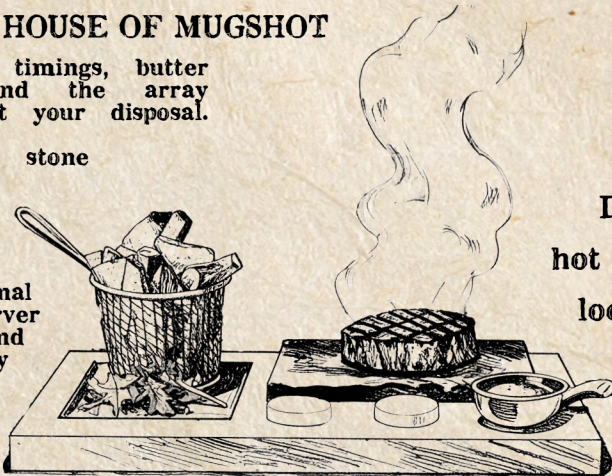
Your fine cut shall arrive cooked rare and presented upon a blazing stone, heated to a formidable 300–350 degrees Celsius, accompanied by the butters and sauces of your esteemed choosing.

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
(Veg)

£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
- WILD GAME TERRINE

toasted brioche, spicy tomato & onion chutney.
🌿🥚🌿

£13
- 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


- DAIRY FREE PLAIN

SAUCES

additional sauces £4.5

- BEEF DRIPPING


- PENDERYN WHISKY


- WILD MUSHROOM

 (Veg)
- GORGONZOLA

 (Veg)
- PEPPERCORN


- RED WINE


- CHIMICHURRI

 (Veg)



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 (Veg)
- SKIN ON CHIPS






£5 (Veg)
- TRUFFLE & PARMESAN SKIN ON CHIPS


£6  (Veg)
- SWEET POTATO SKIN ON CHIPS


£5 (Veg)

- SEASONAL GREENS





£7 (Veg)
- ONION RINGS

£6.5  (Veg)
- SAUTEED MUSHROOMS

£7  (Veg)
- TENDERSTEM BROCCOLI

£7  (Veg)
- MACARONI CHEESE

smoked with a bacon crumb

£8.5 

STEAK

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

SINGLE CUTS

TUNA 195 g / 7 oz	£30	FILLET 195 g / 7 oz	£36
SIRLOIN 226 g / 8 oz	£32	FLAT IRON 340 g / 12 oz	£35
RIBEYE 280 g / 10 oz	£34	PLANT BASED 226 g / 8 oz (Veg)	£30

STEAK

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

SHARING CUTS

CHATEAUBRIAND 650g / 23 oz	PORTERHOUSE 800g / 28 oz	CAVEMAN BOEUF 1000g / 35 oz
£90	£90	£92



COCKTAILS

AT THE MUGSHOT BAR

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)

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