



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



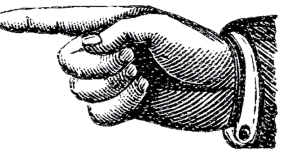
MUGSHOT PRESENTS



EST. TUESDAY, AUGUST 28, 2018



HOT STONE DINING



NIBBLES

OLIVES <i>(GF) (VG)</i>	4
BREAD & BUTTER <i>(VEG)</i>	6
please choose two butters from our list	
HALLOUMI <i>(GF) (VEG)</i>	11
fried with asian slaw & sweet chilli	
PORK BELLY BITES <i>(GF)</i>	12
honey glazed & crackling top	
HOT HONEY WINGS	12
hot honey chicken wings with a cool ranch dip	
BAKED CAMEMBERT <i>(VEG)</i>	14
encased in dough with red onion jam	
TIGER PRAWNS	14
shell off with a garlic, chilli & white wine sauce	

(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 <i>(VEG)</i>	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	

(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 <i>(VG)</i>

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

FLATBREADS

RECOMMENDED AS A SHARING STARTER OR AN INDIVIDUAL MAIN COURSE

MAD DOG MARGARITA <i>(VEG)</i>	14
buffalo mozzarella, sundried tomatoes, rocket & basil oil	
MACHINE GUN KELLY	15
hot honey glazed pepperoni and fiery nduja layered over melted mozzarella	



SWAP YOUR CHIPS FOR A DIFFERENT SIDE.

SIDES

JUST ADD THE DIFFERENCE IN PRICE



SKIN-ON CHIPS <i>(GF) (VG)</i>	5	SEASONAL GREENS <i>(GF) (VEG)</i>	7	MIXED LEAF SALAD	5.5
TRUFFLE & PARMESAN SKIN-ON CHIPS <i>(GF) (VEG)</i>	6.5	SAUTEED MUSHROOMS <i>(GF) (VEG)</i>	7	sundried tomatoes, pickled red onion & olives in balsamic glaze <i>(GF) (VEG)</i>	
SWEET POTATO SKIN-ON CHIPS <i>(GF) (VEG)</i>	6	ASPARAGUS	7	BABY NEW POTATOES	7
		with lemon & chive butter <i>(GF) (VEG)</i>		with garlic & herb butter <i>(GF) (VEG)</i>	
				MACARONI CHEESE	9.5
				smoked with a bacon crumb	

(GF) SAUCES

ADDITIONAL SAUCE £4.5

BEEF DRIPPING
WILD MUSHROOM <i>(VEG)</i>
GORGONZOLA <i>(VEG)</i>
PEPPERCORN
RED WINE
CHIMICHURRI <i>(VG)</i>



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=Vegetarian VG=Vegan





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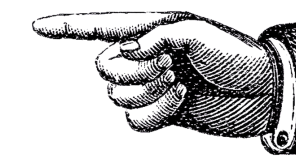
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HOW TO HOTSTONE



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.

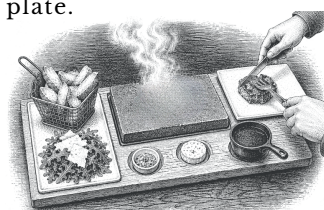


THE SET UP

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.

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 different flavours. The adventure is in your hands! Still unsure? Scan the code below for a link to our how to video:



5 Extra Information: 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 handling 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.

