

MENU

W W W . S T E A K O F T H E A R T . C O . U K

ALLERGY INFORMATION

We cannot guarantee any product is completely free from allergens due to the potential for cross-contamination in our busy kitchens. Please inform us of any allergies or intolerances you may have before placing your order. We will provide you with a comprehensive matrix of our dishes and their ingredients.

STARTERS

BURNT ENDS £9.25 Avocado mayo | sriracha aioli | crispy leeks

> CHICKEN CROQUETTES £9.25 sriracha aioli | chicken skin

> > BURRATA £10.95

Nduja, tomato and caper fondue | candied jalepeños | basil oil | charred malted seed bread

TEMPURA SQUID £9.50
nori lime dust | pickled chillis | chicken
emulsion

BEETROOT CARPACCIO (VE) £7.95 whipped vegan feta | smoked pumpkin seeds | garlic roasted chickpeas | pomegranate molasses | cucumber | rocket

 $\begin{array}{c} B\,R\,E\,A\,D\,\,\pounds\,5\,.\,9\,5\\ c\,\text{hicken infused cultured butter}\,\mid\,c\,\text{himichurri} \end{array}$



STEAKS

FLAT IRON 200G £18.50

Cut taken from the 'feather' muscle. Gristle from the muscle is removed, leaving nicely marbled lean steak

RUMP 200G £18.95

Considered to have more flavour than other cuts, this is tender, good steak.

SIRLOIN 250G £31.95

An old classic, wonderful rich flavour, very tender.

FILLET 200G £34.95

An exceptional cut delivering the most lean and tender meat. This is a premium steak.

MIXED GRILL £41.95

Venison sausage, 10oz pork cutlet, lamb ribs, bbq chicken winglets, cheddar stuffed haggis croquette, 4oz sirloin steak, corn ribs, wild mushroom ketchup, chimichurri and tomatoes.

T-BONE 500G £47.95

Not sure if you want a fillet steak or a sirloin steak? T-Bone is the best of both worlds.

RIB EYE 10oz £33.95 // PORK RIB EYE 10oz £19.95

A very popular cut, tender and well-marbled with fat. We recommend cooked medium// The pork eye is a sensational alternative meat option offering a rich and juicy flavour.

PORK TOMAHAWK 600g £20.95

A stunning pork steak bone-in cut alternative. this is a tender and succulent bite with a slightly sweet and meaty profile.

SAUCES

ALL £3.20

BEARNAISE
CHIMICHURRI
PORCINI MUSHROOM
RED WINE JUS
PEPPERCORN
BLUE CHEESE
SOTA SPICY BBQ

SIDES

ALL £5.95

SMOKED GARLIC SPINACH(V)

RANCH CEASAR SALAD (V)

ONION RINGS (V)

BEEF TALLOW HAND CUT CHIPS (+ £1 TRUFFLE & PARMESAN)

BEEF FAT CHANTENAY CARROTS, BLACK GARLIC KETCHUP

ALL £6.95

CREAMED SAVOY CABBAGE & BACON

BURNT ENDS MAC&CHEESE

TERIYAKI OYSTER MUSHROOMS(V)

BROCCOLI WITH SRIRACHA AIOLI (V)

BAKED CREAMY MASH



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NOT IN THE MOOD FOR STEAK?

SOTA BURGER £17.95

 $100\%\ steak\ mince\ patty|garlic\ confit\ mayo|$ lettuce|tomato|gherkins|cave-aged cheddar|mustard|smoked streaky bacon|caramelised onions|wild wheat bun| served with chips.

PAN-ROASTED TRUFFLE CHICKEN £23

Stuffed with truffle mousse|cauliflower and parmesan puree|roasted cauliflower|spinach|chicken jus

VEGAN BEETROOT WELLINGTON (VE) £17.95

Chestnut duxelle|spinach crepe|smoked tofu and nutritional yeast velouté|kale|potato terrine|beetroot puree

BLACK GARLIC SHORT RIB RAGU £19.95

Pappardelle pasta | black garlic ketchup | beef fat panko

CHALK STREAM TROUT £25

Watercress sauce, crushed potatoes, bok choi, squid ink tuile, salmon caviar



LARGER CUTS

OUR LARGE CUTS ARE FOR SHARING OR FOR THE HUNGRY ONE. EACH CUT IS SERVED WITH A CHOICE OF TWO SAUCES AND TWO SIDES

CHATEABRIAND

 $500G/1KG \pm 70/£125$

This classic French cut comes from the tenderloin. A perfect choice for date night sharing.

COTE DE BEOUF

750G

£75

A traditional French ribsteak that is cut thick and served bone-in.

TOMAHAWK

1 K G

£90

The showstopper of all steaks that is sure to impress. A bone-in ribeye, cut to resemble a tomahawk axe. It is the ultimate tender steak, with a rich buttery flavour. The meat is beautifully marbled and the addition of the bone adds a wonderful meaty flavour to the steak.



SOTA KIDS

MAINS

Chargrilled chicken breast, fries & peas

Steak mince cheeseburger, fries & peas

Homemade fish fingers, fries & peas

4oz sirloin steak, fries & peas

£7.95

DESSERTS

Two scoops of ice cream (1x vanilla, 1x salted caramel) £3

White chocolate cookie cup, served with one scoop of ice cream

£5

DRINKS

Fruit shoots (flavours subject to availibility)

£2.50