



We work with some of the best farmers who care about their meat as much as we do. Pouring the same passion and attention to detail into everything from animal husbandry and how to get the best from their cattle to the use of Himalayan rock salt in the hanging/drying rooms to maintain the correct humidity levels.

[WWW.STEAKOFTHEART.CO.UK](http://WWW.STEAKOFTHEART.CO.UK)

ADD SOME SMOKED PULLED PORK AND/OR BRISKET TO YOUR MAIN FOR £3 EACH ~ FROM THE STEAK OF THE ART SMOKER

## STARTERS

- BBQ BEEF & LAMB SHARING BOARD G** .....£15  
Smoked Brisket, lamb sausage, glazed short rib of beef, BBQ sauce and slaw.
- BBQ PORK SHARING BOARD G** .....£14  
Smoked pulled pork, smoked Cumberland sausage, chorizo and gammon steak, piccalilli & apple sauce.

## VEG

- GOAT'S CHEESE, BEETROOT & WALNUT SALAD G** .....£5
- WELSH RAREBIT, FANCY CHEESE ON TOAST** .....£4
- SOTA HUMMUS, HARISSA & PITTA BREAD** .....£4
- SOUP OF THE DAY** .....£5  
Ask for details. Includes two pieces of Hobbs House Bakery Ciabatta bread.

## MEAT

- BUFFALO CHICKEN WINGS & A BLUE CHEESE DIP** .....£5
- SMOKED SAUSAGE, CHORIZO & CIABATTA** .....£6

## FISH

- GARLIC & CHILLI TIGER PRAWNS G** .....£6
- TEMPURA CRISPY SQUID & GARLIC MAYO** .....£6
- MOULE MARINIÈRE G** .....£6.50  
Fresh Cornish mussels and crusty bread.  
**(subject to availability)**

## STEAK

SERVED WITH A CHOICE OF:

HAND-CUT CHIPS, SALAD, OR SWEET POTATO FRIES (£1.30 SUPPLEMENT)

**FLAT IRON 200G G** .....£12.50  
Flat iron is a cut taken from the 'feather' muscle. Gristle from the muscle is removed leaving nicely marbled lean steak.

**RUMP 200G G** .....£14  
Considered to have more flavour than other cuts, this is tender, good everyday steak.

**SIRLOIN 200G G** .....£16.50  
An old classic, wonderful rich flavour and is very tender.

**FILLET 200G G** .....£21.50  
An exceptional cut delivering the most lean and tender of all the steaks. So good it is considered by most to be a chateaubriand for one!

**RUMP STEAK 400G G** .....£22  
Considered to have more flavour than other cuts, this is tender, good everyday steak.

**RIB EYE 300G G** .....£24  
A very popular cut, very tender and well-marbled with fat. We recommend cooked medium.

**T-BONE STEAK 500G G** .....£30  
Not sure if you want a fillet steak or a sirloin steak? T-Bone is the best of both worlds.

**CHATEAUBRIAND FOR TWO** .....£46  
Includes smoked tomatoes, mushroom and Béarnaise sauce.

ADD A SMOKED FEATHERBLADE STEAK (150G) TO ANY OF THE ABOVE STEAKS FOR £5.50

## GIVE IT SOME SAUCE ALL £2

- BÉARNAISE
- RED WINE JUS
- PEPPERCORN
- HERBY BUTTER
- PORCINI MUSHROOM + TARRAGON SAUCE
- SOTA SPICY BBQ SAUCE

## FROM THE GRILL

SERVED WITH A CHOICE OF:

HAND-CUT CHIPS, SALAD, OR SWEET POTATO FRIES (£1.30 SUPPLEMENT)

**HALF A CHARGRILLED CHICKEN G** .....£11  
Chicken breast & thigh, a must with peppercorn sauce. Add this for £2.

**PORK CHOP 280G G** .....£12.50  
Chargrilled with champ mash and apple sauce.

**SOTA BURGER** .....£13  
Two 100g beef patties, sandwiching Monterey Jack cheese, two slices of smoked bacon, lettuce, beef tomato, pickles topped with a classic SOTA onion ring & our very own smoked relish.

**LAMB LEG STEAK 250G G** .....£16  
Chargrilled lamb leg steak, with mint sauce and champ mash.

**MIXED GRILL G** .....£30  
200g rump, 150g smoked featherblade, 1/4 chicken and 1 lamb sausage with slaw and BBQ sauce.

## SALAD ALL £9.50

**CAESAR SALAD (ADD CHICKEN FOR +£3)**  
Butter lettuce, free range egg, croutons, anchovies & our own Caesar dressing.

**GREEK SALAD G**  
Baked feta cheese, olives, cherry tomatoes, dill & pickled mint.

**QUINOA SALAD WITH TOMATO & PEPPER SALSA G**  
A fantastic "super food" salad with beetroot and a sweetcorn, tomato and pepper salsa.

## FISH

**SEA BREAM G** .....£18  
Pan fried with sautéed potatoes, black olives and fennel.

**MOULE MARINIÈRE** .....£12.50  
Fresh Cornish mussels and crusty bread.  
**(subject to availability)**

**HAKE STEAK** .....£15  
Chorizo, chick pea and tomato stew.  
**(also available without chorizo)**

\*Our fresh fish may contain small bones.

## JUST FOR KIDS ALL £6

- CHICKEN + CHIPS (1/4 CHICKEN)
- BURGER + CHIPS
- STEAK + CHIPS (BAVETTE)
- HOME MADE FISH FINGERS + CHIPS
- ADD PEAS + CARROTS FOR AN ADDITIONAL £1

ALSO CHILD'S ICE CREAM £1 FOR 1 SCOOP

## RISOTTO

**BUTTERNUT SQUASH + GOAT'S CHEESE G** .....£9.50  
Roasted squash, Capricorn goats cheese and parmesan.

**PORTOBELLO MUSHROOM G** .....£9.50  
Roasted mushrooms, thyme, garlic and parmesan cheese.

**BEETROOT G** .....£9.50  
Pickled & cooked beetroot, parmesan with beetroot and parsnip crisps.

**SMOKED HADDOCK G** .....£10.50  
Spinach, leeks, parmesan cheese and soft boiled egg.

## SOMETHING ON THE SIDE

- ROCKET, TOMATO + PARMESAN SALAD G .....£3.20
- BUTTERED GARLIC SPINACH G .....£3.20
- PEAS + CARROTS G .....£3.20
- ONION RINGS .....£3.20
- SEASONAL VEGETABLES G .....£3.20
- HAND-CUT CHIPS G .....£3.20
- SWEET POTATOES FRIES .....£4
- BROCCOLI + FLAKED ALMONDS G G .....£4
- BUTTERED PORTOBELLO MUSHROOM & BREADCRUMBS .....£4
- MAC & CHEESE .....£4

G GLUTEN FREE G CONTAINS NUTS

All our dishes are made in a kitchen where there are nut products present. Our menu descriptions do not contain all ingredients so please ask a member of staff before ordering if concerned about the presence of allergens in our food.

+ For parties of eight or more a discretionary 10% service charge will be added to your bill. Staff receive 100% of the service charge.

**SUNDAY ROASTS £11.50**  
**EVERY SUNDAY AT STEAK OF THE ART**

CHOOSE YOUR MEAT: SHORT RIB OF BEEF, PORK BELLY, ROASTED CHICKEN, SIRLOIN OF BEEF (£2 SUPPLEMENT)

ALL SERVED WITH: ROASTIES, YORKSHIRE PUDDING & SEASONAL VEG



# DRINK

## MATCH YOUR DRINK TO YOUR MAIN

R RUMP S SIRLOIN E RIB EYE F FILLET L LAMB C CHICKEN P PORK F FISH D DESSERT

## RED WINE

125ML GLASS / 175ML GLASS / BOTTLE

2015 CINTILA, PENINSULA DE SETUBAL, PORTUGAL	£3.70 / £4.70 / £16.00
2013 BODEGAS Y VINEDOS CASA DEL VALLE HACIENDA SHIRAZ, SPAIN	£4.40 / £5.30 / £19.00
2015 EL CAMINO, MALBEC MENDOZA, ARGENTINA	£4.50 / £5.30 / £20.00
2015 GERARD BERTRAND, NATURALYS MERLOT, FRANCE	£5.20 / £6.70 / £25.00
2015 DONA PAULA, ESTATE MALBEC, MENDOZA, ARGENTINA	£6.00 / £7.90 / £29.00
2014 LOCKWOOD VINEYARD, MONTEREY PINOT NOIR, USA <b>F P</b>	£7.00 / £10.00 / £36.50
2010 KING LOUIS, FOX GORDON, ADELAIDE HILLS CABERNET SAUVIGNON, AUSTRALIA <b>S E F L</b>	£9.00 / £12.00 / £49.50

## WHITE WINE

125ML GLASS / 175ML GLASS / BOTTLE

2015 NOVITA, TREBBIANO RUBICONE, EMILLIA ROMAGNA, ITALY	£3.70 / £4.70 / £16.00
2015 TOURNEE DU SUD, VIOGNIER, VIN DE PAYS D'OC, FRANCE	£4.20 / £5.10 / £18.00
2015 HAZY VIEW, CHENIN BLANC, SOUTH AFRICA <b>F</b>	£4.50 / £5.50 / £20.00
2015 OVEJA NEGRA, SAUVIGNON CARMENERE, MAULE VALLEY, CHILE	£5.00 / £6.20 / £23.00
2016 SAINT CLAIRE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND <b>F</b>	£6.30 / £8.30 / £30.00
2015 LARRY CHERUBINO, HEN & CHICKEN, CHARDONNAY, AUSTRALIA <b>C P</b>	£7.00 / £9.00 / £33.00

## ROSE WINE

125ML GLASS / 175ML GLASS / BOTTLE

NV BROKEN SHACKLE, CLASSIC ROSE, AUSTRALIA	£3.70 / £4.70 / £16.00
2015 CHATEAU DE L'AUMERADE, COTES DE PROVENCE ROSE, FRANCE	£5.40 / £6.90 / £20.00

## CHAMPAGNE AND PROSECCO

125ML GLASS / BOTTLE

NV SACCHETTO, PINOT GRIGIO BLUSH SPUMANTE, VENETO, ITALY	£5 / £25.50
NV SACCHETTO, PROSECCO EXTRA DRY FILLI, VENETO, ITALY	£5.50 / £26.50
NV CHAMPAGNE MOUTARD, BLANC DE BLANC, FRANCE	£45.00
NV CHAMPAGNE LAURENT PERRIER, CUVEE ROSE, FRANCE	£75.00
2006 MOET ET CHANDON, DOM PERIGNON, CHAMPAGNE, FRANCE <b>D</b>	£145.00

## DESSERT AND FORTIFIED WINE

2012 VINA ECHEVERRIA, LATE HARVEST SAUVIGNON BLANC HALVES, CHILE	£5.80 (75ML) / £25.00 (BOTTLE)
DOW'S FINE RUBY PORT	£4.50 (50ML)

## BEERS

DRAUGHT HALF PINT / PINT

FUBAR PALE ALE 4.4% ABV (TINY REBEL) <b>CARDIFF ONLY</b>	£2.30 / £4.50
CORNISH ORCHARDS GOLD CIDER 4.5% ABV	£2.30 / £4.50
INDEPENDENCE 4.6% ABV	£2.40 / £4.60
KOREV LAGER 4.8% ABV	£2.40 / £4.60

BOTTLED

PERONI	£3.90
SOL	£3.90
CWTCH (TINY REBEL) <b>CARDIFF ONLY</b>	£4.30
SEVEN (BRISTOL BEER FACTORY) <b>S F</b>	£4.50
HEFE (BRISTOL BEER FACTORY) <b>F P G</b>	£4.70
MILK STOUT (BRISTOL BEER FACTORY)	£4.50
SOUTHVILLE HOP (BRISTOL BEER FACTORY) <b>R E L</b>	£4.90
BOOM IPA (CRANE)	£5.80
CAKE STOUT (CRANE)	£7.00
BECKS BLUE (NON-ALCOHOLIC)	£3.00

## COCKTAILS

FRENCH MARTINI	£7.50
ESPRESSO MARTINI	£7.50
COSMOPOLITAN	£7.50
DAIQUIRI	£7.50
TOM COLLINS	£7.50
MOJITO	£7.50
MOCKTAIL	£3.95

## SPIRITS

ALL MEASURES 25ML UNLESS SPECIFIED

ALL MIXERS	£1.30
DRY MARTINI	£2.50
<b>VODKA</b>	
ERISTOFF VODKA	£3.20
GREY GOOSE	£3.50
<b>GIN</b>	
GORDON'S GIN	£3.20
HENDRICK'S	£3.80
SIPSMITH GIN	£4.20
<b>RUM</b>	
HAVANA 3YR OLD	£3.20
SAILOR JERRY	£3.40
KRAKEN DARK SPICED RUM	£3.40
<b>TEQUILA</b>	
CAZCABEL BLANCO	£3.20
CAZCABEL COFFEE	£3.40
<b>BRANDY</b>	
MARTEL VS	£3.20
REMY MARTIN VSOP	£4.40
REMY MARTIN XO	£9.00
<b>WHISKY / BOURBONS</b>	
JOHNNIE WALKER BLACK	£3.40
GLENMORANGIE	£4.00
TALISKER 10YR	£5.00
JACK DANIELS	£3.40
WILD TURKEY 81	£3.20
SOUTHERN COMFORT	£3.20
<b>LIQUEURS</b>	
BAILEYS (50ML)	£3.20
COINTREAU	£3.20
AMARETTO	£3.20

## MINERALS AND MIXERS

CRANBERRY JUICE	£2.65
APPLE JUICE	£2.65
ORANGE JUICE	£2.65
FENTIMANS VICTORIAN LEMONADE	£2.75
FENTIMANS GINGER BEER	£2.75
ORCHARD PIG FLOWER	£2.75
ORCHARD PIG BERRIED	£2.75
FRUIT SHOOT BLACKCURRANT	£1.50
FRUIT SHOOT ORANGE	£1.50
COCA COLA / DIET COCA COLA 330ML	£2.70
BELU STILL / SPARKLING MINERAL WATER	£3.85
SCHWEPES SODA WATER 200ML	£1.50
CORDIALS - BLACK, ORANGE OR LIME	40P

\* VINTAGES SUBJECT TO CHANGE