

COCKTAILS STEAKS

UDDINGSTON, JANUARY 2019, EDITION 4



When we opened C&S our mission was simple, bring a little bit of the West End to the heart of Uddingston - serve the best quality steaks and the most interesting cocktails in the most atmospheric of settings in the area...

WHILE YOU WAIT

ARTISAN BREAD & OLIVES {v}6

STARTERS

CHEF'S SOUP OF THE DAY, CRUSTY BREAD, PARSLEY & SEA SALT BUTTER {v}5

WILD MUSHROOM & GARLIC BRUSCHETTA, TOASTED BRIOCHE, BALSAMIC GLAZE {v}7

SCOTTISH SCALLOPS, BLACK PUDDING CRUMB, PEA PUREE, CRISP BACON12

HAM HOCK, WHOLEGRAIN MUSTARD & PARSLEY CROQUETTE, APPLE & PLUM CHUTNEY7

CHICKEN & SMOKED BACON TERRINE, SODA BREAD, CHILLI JAM6.5

WHOLE BAKED CAMEMBERT, TOASTED CRUSTY BREAD, RED ONION MARMALADE, PERFECT TO SHARE9.5

MAIN COURSES

FILLET OF BEEF STROGANOFF22
CREAMY MUSTARD & PAPRIKA SAUCE, WILD RICE

CHICKEN SUPREME16
MASHED POTATOES, BUTTERED VEGETABLES, RED WINE JUS

THE BUTCHER'S BURGER14
7OZ BEEF BURGER TOPPED WITH CHEESE, BACON & CARAMELISED ONIONS,
BEEF TOMATO, BABY GEM & COLESLAW

OPEN BUTTERNUT SQUASH, FETA & SPINACH FILO PARCEL {v}12.5
ROCKET SALAD, HERB OIL

PARSNIP & HERB CRUSTED COD17
LYONNAISE POTATOES, CONFIT CHERRY TOMATOES, WHITE WINE & GARLIC SAUCE

MUSHROOM & HALLOUMI BURGER {v}12.5
FRIES, BEEF TOMATO, BABY GEM & COLESLAW

..We stumbled across the josper grill and immediately fell in love with the flavour. The hottest indoor barbecue available, its high operating temperature allows you grill and roast, ensuring the meat retains every drop of moisture. The coal embers burn all day long and add a unique texture and juciness to our steaks and anything else we cook in it for that matter...

JOSPER GRILLED 28 DAY DRY AGED SCOTCH BEEF

THE BUTCHER'S CUTS

230G FILLET30

The most tender and most luxurious cut of beef - runs on the inside of the sirloin down to the rump. Melts in the mouth. Best served medium/rare.

300G SIRLOIN29

Legend has it that King James 1 of England was so impressed with a piece of beef loin presented to him for dinner that he knighted the meat 'Sir Loin'. It's rich, tasty and complemented well with a sauce or butter. Best served medium.

300G RIB-EYE29

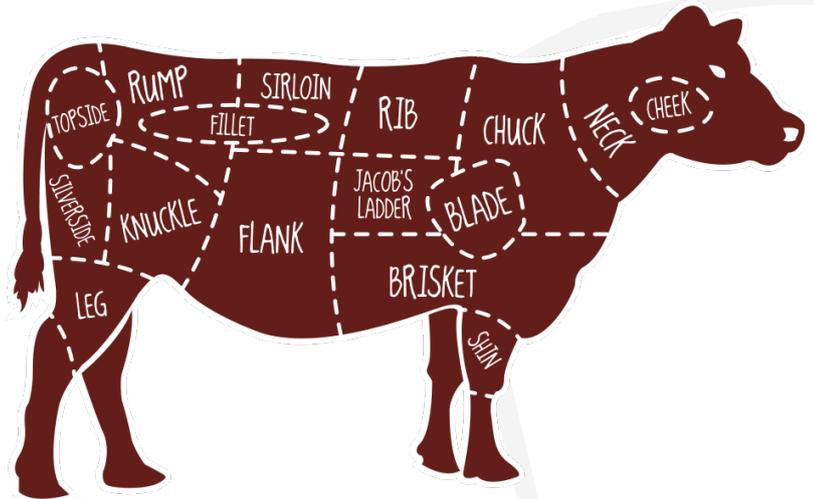
Some steak lovers say that this is their favourite cut of meat. Taken from the forerib, this steak is succulent, tender and full of flavour. Best served medium/rare.

230G D-RUMP20

Just above the hip bone is the rump. As a working muscle this cut is lean and full of flavour. Cut in house from a whole rump it's an extremely juicy piece of meat. Best served medium.

500G T-BONE35

For when you simply cannot decide. Sirloin on one side, fillet on the other, it's a winning combination with just the right amount of fat for rich flavour. Best served medium/rare.



...The finest steaks deserve the finest treatment, our meat will never touch the grill until your order has been placed. This means that you may wait a little longer than in other places but we promise you it will be worth the wait.

Anyway, this will give you more time to enjoy one (or two) of our curious cocktails...



ALL OUR STEAKS ARE SERVED WITH ONE POTATO SIDE & YOUR CHOICE OF SAUCE OR BUTTER

SPECIAL CUTS

Today's market price, please ask your server

TOMAHAWK

Presented with some serious WOW-factor. Succulent and tasty like a rib-eye, this supersized steak is a challenge on your own or perfect for sharing. Best served medium.

COTE DE BOEUF

Another delicious steak cut from the rib. Excellent marbling and packed full of flavour - great to share. Best served medium/rare.

CHATEAUBRIAND

The most tender cut of meat that you will ever experience. Cut from the thickest end of the fillet and definitely worth sharing. Best served medium/rare.

THE BUTCHER'S OWN SAUCE

Our very own secret recipe, the perfect accompaniment to any steak that takes your fancy on our list2.5



SIDES

MASHED POTATO3.5

HAND CUT CHIPS4

SKINNY FRIES3.5

BEER BATTERED ONION RINGS4

TRUFFLE MAC & CHEESE4.5

HONEY GLAZED CARROTS4

SAUTEED GARLIC MUSHROOMS4

SPINACH & GARLIC3.5

CORN ON THE COB3.5

SEASONAL VEGETABLES3.5

HOUSE COLESLAW3.5

TRUFFLE & PARMESAN FRIES4.5

SHELL ON PRAWNS6.5

SCOTTISH SCALLOPS8

SAUCES & BUTTERS All2.5

PEPPER SAUCE | RED WINE JUS | DIANE

COPPER DOG WHISKY | GARLIC BUTTER

CHIPOTLE CHILLI BUTTER