

of steak



### HOW IT ALL STARTED

My first job was helping out in a local steak restaurant where I learned how to select and cook what I think is the perfect steak. I moved to Reading 30 years ago and to my disappointment was not able to find a restaurant that served the food I loved most. My dream was to open a steakhouse in Reading that would serve the quality of steak I had experienced all those years back. Finally, I had the opportunity to buy Colleys Supper Rooms, a restaurant that had been established in Reading for over 20 years in a beautiful Victorian building that I had always admired. I knew I had the chance to achieve my dream. I opened Barts in Feb 2011 and with the help of my fantastic team we have been serving exceptional steaks in a great environment ever since. The décor and atmosphere is continually evolving thanks to our loyal patrons. The menu has grown since we first opened and I am proud to say that the quality of food has only got better.

Here at Barts, we bring together dishes inspired by cuisines from all over the world but centered around our renowned steaks and seafood. We specialise in offering you the steaks of the highest quality, provided by local butchers, aged for a minimum of 28 days, flame grilled for superior taste and succulence.

Jamshed Miah welcomes you to Barts Grill & Restaurant



AVAILABLE 12:00 - 17:00

Fresh tomato soup with rustic bread  
Breaded Mushrooms, filled with Mozzarella & served with sweet chilli dip  
Prawn Cocktail (retro style) with butter soldiers

Roast Beef, gravy and horseradish sauce 10.25  
Roast Lamb and minted gravy 10.95  
Roast Chicken with sage onion stuffing & gravy 10.25  
Childs Roast (12 & Under) 5.95

Apple Crumble & Custard  
Bread & Butter Pudding with dark chocolate & Chantilly cream  
Sticky Toffee Pudding with vanilla ice cream  
Lemon Tart with lemon compote & vanilla ice cream

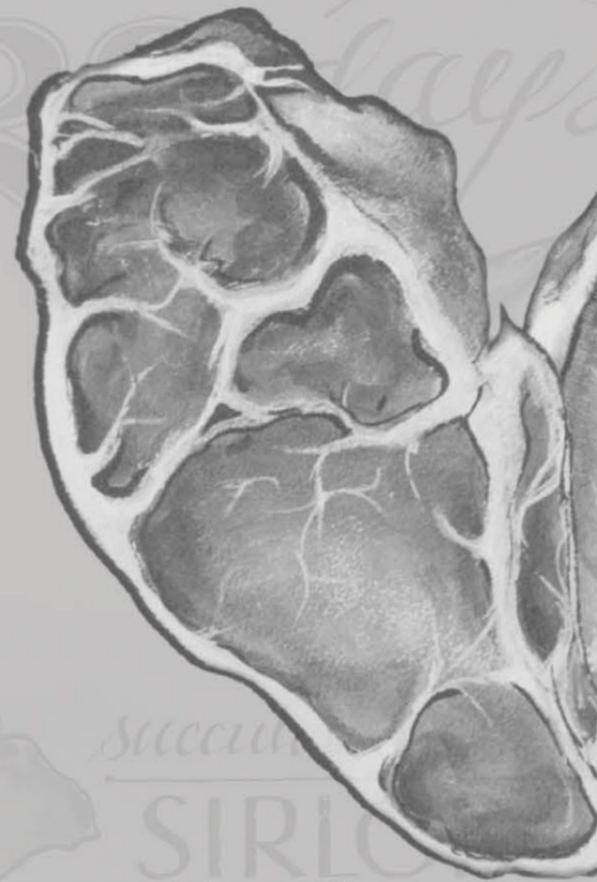
All roasts are served with Yorkshire puddings, roasted Maris piper potatoes, spiced red cabbage, carrots with an orange glaze, creamed leeks & broccoli\*  
\*Seasonable vegetable are subject to change

2 COURSES 14.25  
3 COURSES 17.25

Welcome  
to  
BARTS



LOCAL INDEPENDENT  
RESTAURANT  
ON YOUR DOOR STEP  
*...at your service*



For the love

WWW.BARTSGRILL.COM

21 Wokingham Road (Corner of St. Bartholomew's Road), Reading, Berks. RG6 1LE | Tel: 0118 966 2268

## Breads & Sharing plates

|  |                |                  |
|--|----------------|------------------|
| Selection of Continental Breads<br>with Butter, Olive Oil & Balsamic Dip                                   | 3.95<br>single | 5.95<br>to share |
| Mixed Olives   | 1.95           | 2.95             |
| Deep-fried, filo pastry Nachos<br>topped with cheese & served with<br>Sour Cream, Guacamole & Tomato Salsa | 4.95           | 6.95             |
| Garlic Bread   | 2.95           |                  |
| Garlic Bread with cheese   | 3.55           |                  |

## Starters

**Soup of the Day (V) 2.95**  
Ask your waiter for today's choice.  
Served with rustic bread

**Breaded Mushrooms with Mozzarella (V) 4.85**  
Mushrooms filled with mozzarella, coated with breadcrumbs and deep-fried. Served with Barts own Sweet Chilli dipping sauce

**Prawn Cocktail (retro style) 5.25**  
Atlantic prawns in a Marie rosé sauce on crisp lettuce, served with bread & butter soldiers

**Thai Chicken Satay Skewers 5.50**  
Corn fed chicken, marinated in Thai spices and grilled on skewers. Served with peanut sauce and a timbale of rice

**Tomato & Mozzarella Stack (V) 5.50**  
One of our most popular dishes - Mozzarella and tomato layers accompanied by a basil & lavender dressing and sliced plum tomato. The balsamic glaze is the perfect finishing touch

**Grilled Tiger Prawns 6.50**  
Chilli & garlic infused tiger prawns char-grilled and served with lemon & coriander dipping sauce

**Tempura Calamari 6.50**  
Served with garlic & lemon mayo

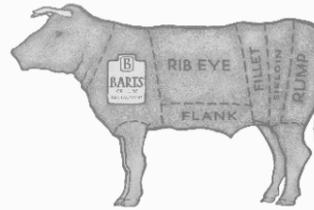
## Bit on the side & 2.50 each

**Starches:** Cowboy Fries, Chunky Chips, Creamy Mash,  
**Vegetables/Salads:** Cauliflower Cheese, Flash Fried Green Beans, Grilled Corn on the Cob, Grilled Mushrooms, Grilled Vegetables, Onion Rings, Caesar Salad, Rocket Salad, Tomato & Onion Salad with Balsamic & Chive Dressing

All our food is prepared in the kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.

All prices include VAT at the current rate.  
Halal meat options available.  
Fish may contain bones.  
An optional service charge of 10% will be added to parties, which goes directly to the team who serve you.  
(v) = suitable for vegetarians.

## Steaks



## Sides

### Steak Frites 11.95

Minute steak cooked pink, served with herb butter, rocket and cowboy fries

Hand cut to order, minimum weight 8oz 12oz 16oz

**SIRLOIN 16.95 21.95 25.95**

Good sirloin is very finely marbled, which helps baste the meat when cooking for a tasty and succulent finish

**RIB EYE 16.95 21.95 25.95**

Cut from the rib it is one of the more flavourful cuts of beef, and the marbling of fat makes it perfect for grilling

**FILLET 21.95**

Typically round these steaks are cut from the tenderloin. It is the most tender cut of beef, with a rich taste and very low fat content

All steaks are served with Barts special herb butter and a choice of two sides

Choose one item from each to accompany your steak:

### STARCHES

Cowboy Fries, Chunky Chips, Creamy Mash, Timbale of Rice or Mac 'n' Cheese

### VEGETABLES/SALADS

Cauliflower Cheese, Flash Fried Green Beans, Grilled Corn on the Cob, Grilled Mushrooms, Grilled Vegetables, Onion Rings, Caesar Salad, Rocket Salad, Tomato & Onion Salad with Balsamic & Chive Dressing

### SAUCES 1.50

Blue Cheese, Creamy Peppercorn, Red Wine, Mushroom, Peanut Sauce

### SURF & TURF

Add 2 Garlic Tiger Prawns for 4.95

## How To

### CHOOSE YOUR STEAK



**Rare (Approx 10 Mins):** Almost raw inside but seared brown outside, the classic way to enjoy the full flavour

**Medium Rare (Approx 12 Mins):** Firm on the outside, soft and juicy on the inside, mostly pink to red

**Medium (Approx 15 Mins):** Browned on the outside with a more pronounced band of pink in the centre

**Medium Well (Approx 18 Mins):** Mostly browned throughout with a hint of pink inside

**Well Done (Approx 20 Mins):** Browned throughout occasionally charred on the outside



## From the Sea

### Touch of spice fish cakes 7.95

White fish with mixed herbs, chillies, spices and potato in breadcrumb. Served with green salad and sweet chilli dipping sauce

### Battered Haddock 8.95 / 11.95

Freshly battered, lemon scented haddock, deep fried to perfection. Served with homemade tartar sauce, garden peas and deep fried, seasoned, chunky chips

### Tuscan Style Grilled Tuna Steak 13.95

Succulent tuna steak marinated and grilled in classic Italian herbs & spices. Served with grilled vegetables and seasoned chunky chips

### Pan Fried Sea Bass 14.95

Fillet of sea bass gently pan fried to be crisp on the outside and juicy on the inside. Served on creamy mashed potato with lightly dressed rocket salad. Finished with grilled cherry tomatoes and lemon wedges

## Barts Favourites

### Grilled Mediterranean Vegetables (V) 7.95

Inspired by the cuisine of the Southern Mediterranean, our seasonal vegetables are grilled with Garlic and Rosemary, finished with minted oil. Served with cowboy fries

### Chicken Supreme 14.95

Corn fed chicken breast stuffed with a pink peppercorn paste then pan fried to perfection. Served on a bed of sauté spinach, with tarragon flavoured beurre blanc sauce.  
Served with creamy mash

### SPAGHETTI ALLA BARTS

|                                     |       |       |
|-------------------------------------|-------|-------|
|                                     | SMALL | LARGE |
| <b>Classic Tomato Spaghetti (V)</b> | 5.95  | 8.95  |

Spaghetti with our rich tomato & herb sauce

|                            |      |      |
|----------------------------|------|------|
| <b>Spaghetti Bolognese</b> | 6.95 | 9.95 |
|----------------------------|------|------|

Our Bolognese sauce is made from 100% ground beef

|                               |      |      |
|-------------------------------|------|------|
| <b>Mushroom Spaghetti (V)</b> | 6.95 | 9.95 |
|-------------------------------|------|------|

Spaghetti with creamy mushroom and chilli sauce

Add grilled chicken breast 3.00

## BARTS HANDMADE Gourmet Burgers

Our burgers are all handmade here at Barts and served on traditional sesame seed buns

### Beef Burger 7.95

100% ground beef, mixed with fresh ingredients & seasoned. Served with our chef's original tomato relish, green leaves & sliced tomato

### Blue cheese Beef Burger 8.95

As above but topped with blue cheese sauce & caramelised onions

### Mushroom and Grilled Halloumi Burger 7.95 (V)

Flat mushroom, grilled in our herb butter & topped with Halloumi cheese. Served with sliced tomatoes, caramelised onion, rocket, lemon & garlic mayo

### Vegetarian Bean Burger 7.95 (V)

Black bean, onion, herbs & potato in breadcrumbs. Served with our tomato relish, green leaves, and sliced tomato

### Buffalo Chicken Burger 7.95

Corn fed chicken breast, chargrilled and tossed in Buffalo Sauce. Topped with mature cheddar & served with tomato, red onion, mixed leaves & ranch dressing

### Thai Chicken Burger 7.95

Chicken breast marinated in Thai spices, chargrilled and served with red onion, rocket & tomato

## Burger adds:

Extra Burger Pattie: 3.00

Mature Cheddar Cheese: 0.95

BBQ Sauce, Sweet Chilli, Garlic mayo, chipotle: 0.50

Add Fries or a side for only 2.50

## Desserts

### Selection of Ice Creams 3.95

Three generous scoops of our deliciously creamy ice cream. Ask your waiter for today's selection

### Sticky Toffee Pudding 4.95

Delicious warm sticky toffee pudding topped with toffee sauce and served with a scoop of vanilla ice cream

### Barts Bread Pudding 5.50

Homemade Barts special recipe bread pudding with a twist of dark chocolate - for all chocolate lovers

### Lemon Tart 5.50

A combination of delicious, crisp pastry and smooth baked lemon custard filling, served with a scoop of Vanilla ice cream

### Chocolate Brownie Fudge Cake 5.50

Chocolate brownie fudge cake topped with warm chocolate sauce and served with a scoop of vanilla ice cream

### New York Style Cheesecake 5.50

A slice of classic New York baked cheesecake with a rich and creamy vanilla topping and a simple biscuit base

### Cheeseboard 9.50

Selection of British and Continental cheese with our own homemade apricot and walnut chutney, bread and biscuits for cheese