

Miller & Carter



<http://www.millerandcarter.co.uk/>

Sign up for our news and offers at Miller & Carter

Sign-up to our regular email newsletter and you'll be amongst the first to know about our latest events, offers and deals at Miller & Carter.

Your personal information is safe with our Privacy Promise and you can unsubscribe at any time.

<http://www.millerandcarter.co.uk/signup/>

• GRAZE •

TRIO OF BREADS v Served with olive oil and balsamic vinegar

BREAD BOARD PLATTER v Served with olive oil, balsamic vinegar, olives and grilled vegetable tartare

GARLIC BREAD v With melted cheddar

MEDITERRANEAN OLIVES v

• TO SHARE •

NACHOS v Home-cooked tortilla chips topped with cheddar cheese, tomato salsa, sour cream, guacamole and jalapeños

SHARING PLATTER Smoked barbecue ribs, baked cheddar mushrooms, dusted calamari, nachos, smoked chipotle & honey chicken wings, sweet potato fries and garlic bread

• TO START •

BAKED CHEDDAR MUSHROOMS v In a creamy garlic & cheddar sauce, served with garlic bread

DUO OF DUCK PARFAIT Served with spiced chutney and toasted ciabatta bread

LEMONGRASS & CHILLI TEMPURA KING PRAWNS Served with sweet chilli jam

BLACK PEARL SCALLOPS With cauliflower purée, crispy pancetta crumb and grilled vegetable tartare

• FOR THE LOVE OF STEAK •

• OFF THE BONE •

30 day dry & wet aged

RIBEYE 12OZ / 16OZ Bursting with flavour and almost as tender as fillet, recommended medium

FILLET 8OZ The most tender steak, regarded by many as the premium cut and recommended rare

SIRLOIN 8OZ / 12OZ A delicate flavour balanced with a firmer texture, recommended medium rare

RUMP 8OZ / 12OZ A firm texture and rich flavour, recommended medium

FILLET WELLINGTON Prime fillet steak topped with pâté and mushrooms and wrapped in puff pastry

CHATEAUBRIAND 16OZ Cut from the beef tenderloin, this most tender of cuts is recommended medium rare and is served with two steak sauces of your choice. To share

• ON THE BONE •

30 day dry aged

T-BONE 14OZ On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare

RIBEYE ON THE BONE 18OZ A tender and succulent ribeye cut, left on the bone for a richer flavour, recommended medium

SIRLOIN ON THE BONE 14OZ A sirloin left on the bone to add further flavour, recommended medium

STEAK & RIBS 8oz rump steak and a barbecue glazed half rack of ribs

• STEAK EXTRAS •

The perfect accompaniment

LOBSTER MAC & CHEESE

CREAMED SPINACH & FRIED EGG v

CREAMY CHEDDAR MUSHROOMS v

HALF RACK BARBECUE RIBS

GRILLED HALF LOBSTER TAIL

GRILLED ASPARAGUS v

MAC & CHEESE v

TOMATO, ROCKET & PARMESAN SALAD

GARLIC BUTTON MUSHROOMS v

SURF & TURF Grilled king prawns and lobster thermidor

• OUR STEAK EXPERIENCE •

All steaks are served with parsley butter, seasoned fries, a slice of our onion loaf and balsamic glazed beef tomato, along with your choice of lettuce wedge and steak sauce.

WEDGE DRESSINGS

Garlic mayonnaise & Parmesan, Bacon & honey mustard, Stilton & blue cheese, Classic cocktail with croutons

STEAK SAUCES

Calvados peppercorn, Chimichurri, British beef dripping sauce, Béarnaise, Creamy mushroom chasseur

• HANDMADE BURGERS •

All our beef burgers are handmade & served in a seeded bun with mayonnaise, gherkin, iceberg lettuce & tomato. Served with seasoned fries & fresh slaw

BRITISH STEAK BURGER
Minced from Prime British Steak

BACON & CHEESE BRITISH STEAK BURGER Topped with Monterey Jack cheese and crispy bacon

BARBECUE BRITISH STEAK BURGER
Prime minced British steak, topped with pulled barbecue beef and Monterey Jack cheese

SWEET POTATO AND RED BEAN BURGER* v Served with seasoned fries and fresh slaw

ADD YOUR FAVOURITE TOPPING TO YOUR BURGER...

Bacon, Stilton, Onion loaf

Monterey Jack cheese, BBQ sauce, Guacamole, Jalapeños, Flat mushroom, Salsa

• OFF THE GRILL •

LEMON & GARLIC ROAST SHROPSHIRE CHICKEN
Served with grilled lemon, garlic & chive mayonnaise, seasoned fries and bordelaise sauce

BARBECUE GLAZED RIBS
Served with fresh slaw and seasoned fries

MAPLE GLAZED LAMB RUMP
Served on cauliflower purée with dauphinoise potatoes, wilted spinach and bordelaise sauce

BARBECUE CHICKEN BREAST
Topped with bacon, Monterey Jack cheese and barbecue sauce. Served with our onion loaf and seasoned fries

• SEAFOOD, SALAD, RISOTTO •

CHILLI, GARLIC & ROSEMARY SEA BASS Served with grilled Mediterranean vegetables, baby potatoes and a roasted cherry tomato dressing

SHETLAND SALMON
Served with mango, chilli & coriander salsa and gremolata crispy potatoes

SPRING ONION, ASPARAGUS & PEA RISOTTO v Topped with a deep fried poached egg and grilled vegetable tartare

COUS COUS, QUINOA AND PECAN NUT SALAD Blended with mixed baby leaves and fresh lemon vinaigrette, with Chicken Breast, with Rump Steak, with Grilled Goats Cheese v

SIDES Seasoned fries with Garlic & Chive Mayonnaise, Seasoned Fries & Beef Dripping, Sweet Potato Seasoned Fries, Our Famous Onion Loaf, Crushed Herb Potatoes, Buttered Vegetables, Mixed Salad, Lettuce Wedge with Choice of Dressing

• ASK THE BUTCHER •

It takes passion, knowledge and experience to serve the juiciest and most succulent steaks. That’s why our cattle are reared on a selection of handpicked British farms, especially chosen by our own butchers. We feed our cattle on both grass and grain to produce full flavoured, quality meat.

Our beef is then aged for 30 days, using both wet and dry techniques to provide the optimum succulence. Our expert butchers then hand cut every steak ready for our specially trained chefs to season and grill them to perfection.

FIXED PRICE LUNCH

Available from noon: Monday to Thursday until 6.30pm, Friday and Saturday until 5pm.

• STARTERS •

CHARGRILLED CHICKEN WINGS
With barbecue or smoked chipotle & honey glaze served with a blue cheese dip

BAKED CHEDDAR MUSHROOMS v In a creamy garlic & cheddar sauce, served with garlic bread

CHICKEN SOUP FOR THE SOUL
With corn, potato and a hint of chilli. Served with ciabatta bread

• MAINS •

WILD BOAR & CHORIZO LINGUINE
In a white wine, roasted cherry tomato and spinach sauce

STEAK FRITES 30 day aged minute steak served with balsamic glazed beef tomato, salad garnish and seasoned fries (plus supplement)

BRITISH STEAK BURGER With seasoned fries. Add crispy bacon and Monterey Jack cheese

GRILLED GOATS CHEESE, COUS COUS AND PECAN NUT SALAD v With quinoa, mixed baby leaves, tomatoes and fresh lemon vinaigrette

GRILLED CHICKEN BREAST
With herb crushed baby potatoes and green beans

SEA BASS FILLET With parsley butter, mashed potato and green beans

LOBSTER & BACON CLUB SANDWICH
With lemon mayonnaise and served with seasoned fries

HAND BATTERED FISH Served with seasoned fries, garden peas and tartare sauce

7OZ GAMMON & FREE RANGE EGG
With seasoned fries

• DESSERTS •

SILVERPAIL ICE CREAM AND HOME BAKED COOKIE Choice of vanilla bean, double chocolate or strawberry

CARAMEL APPLE CRUMBLE TART
Served with vanilla bean ice cream or custard

RICH CHOCOLATE POT
Served with freshly whipped cream

Why not add a third course!

v SUITABLE FOR VEGETARIANS *Not handmade. Our steak is Red Tractor Farm Assured, and our chicken is British Farm Assured. Please note: all food is prepared in a 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.