

FESTIVE MENU

Two or three course set menu

Limited Edition Festive Cocktails

JINGLE BERRY SOUR | 11.50

WINTER BERRY SPRITZ | 11.50

BAILEYS SALTED CARAMEL MARTINI | 11.50

ORANGE VELVET MARTINI | 11.50

Please see our drinks menu for descriptions

STARTERS

PAN-SEARED SCALLOPS WITH PANCETTA

Served with parsnip and roast confit garlic purée, sautéed pancetta, samphire and pickled golden raisins
£3 supplement

BAKED GOAT'S CHEESE (V)

Creamy baked goat's cheese drizzled with sweet hot honey and salsa verde, served on toasted sourdough with fresh fig

DUCK, PORT & BRANDY PARFAIT*

Smooth duck liver, port & brandy parfait with a spiced plum glaze. Served with plum and sloe chutney and toasted ciabatta bread

SMOKY SLOW-ROASTED TOMATO SOUP* (V)

Served with a sweet and tangy balsamic glaze, warm focaccia bread and salted Netherend Farm butter
Vegan option available.

SAUTÉED MUSHROOMS ON TOAST (V)

Sautéed mixed exotic and button mushrooms in a portobello and porcini mushroom sauce, served on grilled focaccia bread and garnished with pea shoots and baby spinach

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

All of our steaks are served with parsley butter or our signature butter, balsamic-glazed tomato*, onion loaf, and your choice of steak sauce, lettuce wedge dressing and side

1 Choose how you'd like it cooked

BLUE	Red throughout
RARE	Mostly red with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	A hint of pink
WELL DONE	Brown throughout

2 Choose a steak sauce

- Beef dripping sauce
- Béarnaise
- Rich red wine sauce*
- Three peppercorn sauce*
- Café de Paris butter sauce*
- Chimichurri

3 Choose a wedge dressing

- Bacon & honey mustard
- Spicy burnt chilli & crispy onions
- Long Clawson Stilton & blue cheese
- Garlic mayonnaise & Grana Padano
- Classic vinaigrette

4 Choose your side

- Seasoned fries
- Triple-cooked chips **+£1**
- Baby new potatoes
- Sautéed greens
- Camembert mashed potato **+£2**

BRITISH & IRISH RUMP 9oz

Full-flavoured, lean and firm in texture. *Recommended medium*

ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture. *Recommended medium rare*
£4.50 supplement

ANGUS RIBEYE 10oz

Rich, juicy and bursting with flavour with generous marbling throughout.
Recommended medium **£7.50 supplement**

ANGUS FILET MIGNON 10oz

Two 5oz cuts of fillet, beautifully delicate and tender. *Recommended rare*
£10 supplement

Our finest cut

WAGYU

Enjoy our luxury Wagyu, grass-fed for three years and grain-finished for 330 days, to develop rich marbling that delivers an enhanced, buttery flavour and melt-in-your-mouth tenderness. *Recommended medium.*
Subject to availability.

SIRLOIN 10oz £10 supplement

RIBEYE 10oz £10 supplement

TURKEY BALLOTINE WRAPPED IN PROSCIUTTO

A festive roulade of succulent turkey breast stuffed with Cumberland sausage, apricot and rosemary stuffing, wrapped in prosciutto. Served with crispy potatoes, parsnip purée, roasted carrots and Tenderstem® broccoli, cranberry sauce and our beef dripping gravy

BUTTERNUT SQUASH & CHESTNUT ROAST (VE)

A blend of butternut squash, pumpkin and chestnuts, finished with dried apricots and a maple flavour glaze. Served with crispy potatoes, parsnip purée, roasted carrots, Tenderstem® broccoli and gravy

DELUXE WAGYU BURGER

A juicy 6oz Wagyu steak burger topped with mature Cheddar, streaky bacon and crispy onions. Served in a glazed brioche bun with lettuce, mayo, pickles and our signature butter, alongside skin-on fries and peppercorn sauce mayo

PORK FILLET

Succulent British pork fillet wrapped in beechwood-smoked bacon, paired with a rich portobello and porcini mushroom sauce, buttery chive mash, Tenderstem® broccoli and crispy pancetta

GRILLED SALMON FILLET*

Served with sautéed potatoes and Tenderstem® broccoli, topped with juicy king prawns, samphire and capers, paired with a luxurious lobster sauce

SIDES ANY 3 FOR £12

Cauliflower Cheese (V) 5.25

Crispy Sage Potatoes 4.95
with our beef dripping gravy

Shredded Brussels Sprouts, Pancetta & Chestnuts 4.95

Pigs In Blankets 5.25

Mix and match with any 3 for £12 sides from our À La Carte Menu

DESSERTS

CARAMELISED BISCUIT TORTE (VE)

Biscoff® biscuit base with a coconut-based topping, finished with Biscoff® spread and paired with berries, blood orange sorbet and passion fruit coulis

CLASSIC CHRISTMAS PUDDING* (V)

Rich and fruity Christmas pudding served with a warm brandy sauce

LEMON MERINGUE CHEESECAKE (V)

A zesty lemon cheesecake topped with torched meringue, paired with whipped cream, berries and passion fruit coulis

PANETTONE BREAD & BUTTER PUDDING (V)

Sweet brioche bread with candied fruit and dark chocolate chunks soaked with zesty orange custard, served with your choice of double cream vanilla custard or vanilla ice cream

CARTER'S CHOCOLATE TORTE

A rich and indulgent chocolate torte with a fudgy texture, served with vanilla ice cream, mandarin sauce and crushed amaretti biscuit

MILLER'S CHOCOLATE YULE LOG SHARING DESSERT (V) (For Two To Share)

A luxurious chocolate sponge rolled with silky dark chocolate mousse & salted fudge, covered with decadent textured chocolate ganache, crafted to resemble a classic Festive Yule log. Served with mixed berries, honeycomb pieces and your choice of two scoops of ice cream or sorbet. Serves two.

£4 supplement per person.



SWAP YOUR DESSERT FOR A COCKTAIL

Choose from Pornstar Martini, Strawberry Daiquiri or Espresso Martini



Celebrate CHRISTMAS in style

MILLER & CARTER
- STEAKHOUSE -

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Biscoff® is a registered trademark of Lotus Bakeries. Alcohol is only available to over 18s. Please drink responsibly. Visit bedrinkaware.co.uk

Our Festive Menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 17th November - 24th December 2026.
This is a promotional menu, therefore no discounts or offers can be redeemed alongside it, except for Shareholder Vouchers and staff discount which may be used.
Please be aware that an optional 10% service charge will be added to the bill for tables of 9+. Please speak to your server if you would like this to be removed.