Celebrate CHRISTMAS in style

OUR FESTIVE MENU
AND SHARING EXPERIENCES

MILLER & CARTER
- STEAKHOUSE -

FESTIVE SET MENU

2 courses from 35.50 | 3 courses from 39.50

Available all day Sunday to Friday & 12-5pm on Saturdays

STARTERS

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 *412kcal*

YUZU & GINGER SMOKED SALMON
Japanese-inspired smoked salmon with a zesty yuzu & ginger marinade, showcasing fresh & balanced citrus and herb flavours, topped with pea shoots and pickled radish *277kcal*

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 *397kcal*

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 *588kcal*

SMOKY SLOW-ROASTED TOMATO SOUP* (V)
Served with a sweet and tangy balsamic glaze, warm focaccia bread and salted Netherend Farm butter *313kcal*. Vegan option available

PAN-SEARED SCALLOPS WITH PANCETTA
Served with parsnip and roast confit garlic purée, sautéed pancetta, finished with samphire and pickled golden raisins *330kcal* **+ £3 supplement**

THE STEAK EXPERIENCE *by the Masters of Steak*

All of our steaks are served with parsley butter *(+50kcal)* or our signature butter *(+49kcal)*, balsamic-glazed tomato*, onion loaf, and your choice of steak sauce, lettuce wedge dressing and side

30 DAY AGED BRITISH & IRISH RUMP 9oz
Full-flavoured, lean and firm in texture. *Recommended medium 649kcal*

ANGUS FILET MIGNON 10oz
Two 5oz cuts of fillet, beautifully delicate and tender.
Recommended rare 554kcal
+£10 supplement

ANGUS SIRLOIN 8oz
A delicate flavour balanced with a firmer texture. *Recommended medium rare 754kcal*
+£4.50 supplement

ANGUS RIBEYE 10oz
Rich, juicy and bursting with flavour with generous marbling throughout. *Recommended medium 801kcal* **+£7.50 supplement**

Our finest cut

WAGYU RIBEYE 10oz
WAGYU SIRLOIN 10oz
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.
804kcal | 714kcal
+£10 supplement

Add a little luxury

Pan-Seared Scallops *496kcal* 10.75
Grilled Lobster Tail *315kcal* 11.25
Lobster Mac & Cheese *514kcal* 9.95

YOUR STEAK, YOUR WAY

CHOOSE YOUR STEAK SAUCE

Rich Red Wine Sauce* *47kcal* | Beef Dripping Sauce *126kcal*
Béarnaise *163kcal* | Three Peppercorn Sauce* *92kcal*
Café de Paris Butter Sauce* *110kcal* | Chimichurri *200kcal*

CHOOSE YOUR WEDGE DRESSING

Classic Vinaigrette *46kcal*
Bacon & Honey Mustard *158kcal*
Garlic Mayonnaise & Grana Padano *225kcal*
Long Clawson Stilton & Blue Cheese *177kcal*
Spicy Burnt Chilli & Crispy Onions *162kcal*

CHOOSE YOUR SIDE

Camembert Mashed Potato *413kcal* **+£2 supplement**
Seasoned Fries *445kcal*
Baby New Potatoes *206kcal*
Triple-Cooked Chips *447kcal* **+£1 supplement**
Sautéed Greens *156kcal*

MAINS

TURKEY BALLOTINE WRAPPED IN PROSCIUTTO
A festive roulade of succulent turkey breast stuffed with Cumberland sausage, apricot & rosemary stuffing, wrapped in prosciutto. Served with crispy potatoes, parsnip purée, roasted carrots and Tenderstem® broccoli, cranberry sauce and our beef dripping gravy *843kcal*

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 *994kcal*

Top your burger **+£3 supplement**
Crispy brie wedges, cranberry sauce and pigs in blankets 480kcal

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 *592kcal*

GRILLED SALMON FILLET*
Served with sautéed potatoes and Tenderstem® broccoli, topped with juicy king prawns, samphire and capers, paired with a luxurious lobster sauce *872kcal*

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 *1035kcal*

SIDES — ANY 3 FOR £12

PIGS IN BLANKETS
with a sticky cranberry, pomegranate & ginger glaze *534kcal* 5.25

SHREDDED BRUSSELS SPROUTS, PANCETTA & CHESTNUTS *276kcal* 4.95

CRISPY SAGE POTATOES
with our beef dripping gravy *263kcal* 4.95

CAULIFLOWER CHEESE (V) *579kcal* 5.25

BEEF BRISKET, SHALLOT & PANCETTA STUFFING *462kcal* 5.25

CRISPY BRIE (V)
Breaded brie pieces served with a cranberry dip *702kcal* 5.25

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

DESSERTS

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 *1412kcal*

LEMON MERINGUE CHEESECAKE (V)
A zesty lemon cheesecake topped with torched meringue, paired with whipped cream, berries and passion fruit coulis *665kcal*

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 *591kcal*

CARTER'S CHOCOLATE TORTE (V)
A rich and indulgent chocolate torte with a fudgy texture, served with vanilla ice cream, mandarin sauce and crushed amaretti biscuit *678kcal*

CLASSIC CHRISTMAS PUDDING* (V)
Rich and fruity Christmas pudding served with a warm brandy sauce *698kcal*

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 *(+143kcal)* or vanilla ice cream *(+202kcal) 363kcal*

To finish in style

SWAP YOUR DESSERT FOR A COCKTAIL
Choose from Espresso Martini, Strawberry Daiquiri or Pornstar Martini

Sunday Sharing Boards and the Festive Butcher's Block are ordered separately and are not included in the Festive Set Menu.

Our Sensational Sunday Sharing Experiences

Celebrate in style with our indulgent sharing boards, available exclusively on Sundays.

MILLER'S SUNDAY SHARING BOARD

For traditional roast lovers. Enjoy perfectly cooked chicken, lamb and steak for a taste sensation.

HALF ROAST SHROPSHIRE CHICKEN
Succulent and delicately cooked for maximum flavour

FLAVOUR PACKED LAMB RUMP
Melt-in-the-mouth, cooked pink or to your liking

50 DAY AGED ANGUS RIBEYE 10oz
Bursting with flavour, *recommended medium*

Upgrade your steak to Filet Mignon 10oz for +£8 or Wagyu Ribeye 10oz for +£10

Accompanied with

Camembert Mash, Sautéed Greens & Roasted Carrots & Yorkshire Puddings

Plus unlimited

Crispy Potatoes & Our Signature Beef Dripping Gravy

£69.95 for two people *3687kcal*

PORTERHOUSE STEAK SUNDAY SHARING BOARD

A Sunday showstopper. Enjoy a feast of two premium cuts in one, generously served as a roast.

Our 30 day aged British & Irish, 'Masters of Steak' accredited **Porterhouse 35oz steak** combines a juicy sirloin and tender fillet, separated by the iconic T-bone.

Grilled on the bone for a rich, full flavour.

Accompanied with

Camembert Mash, Sautéed Greens & Roasted Carrots & Yorkshire Puddings

Plus unlimited

Crispy Potatoes & Our Signature Beef Dripping Gravy

£86.95 for two people *3894kcal*

SIDES

ANY 3 FOR £12

Pigs in blankets *534kcal | 5.25* / Cauliflower cheese (V) *579kcal | 5.25*
Beef brisket, shallot & pancetta stuffing *462kcal | 5.25*

Mix and match with any 3 for £12 sides from our À La Carte & Festive Menus

Add a little extra indulgence

Pulled beef stuffed Yorkshire pudding *485kcal | 7.25*

Price shown is for two people. Our Sunday Sharing Boards are available for two guests or multiples of two. Available all day Sunday.

Our Festive Butcher's Block

Available all day Sunday to Friday & 12-5pm on Saturdays

The perfect sharer with a range of 50 day aged Angus cuts and flavours.
Tender Filet Mignon 10oz, flavoursome Sirloin 8oz and juicy Ribeye 10oz

Upgrade your Sirloin 8oz to a Wagyu Sirloin 10oz — renowned for its exceptional marbling and buttery flavour, for only £10

Served with:

Your choice of lettuce wedge dressings, sides and steak sauces

Grilled Lobster Tail, Stuffed Bone Marrow, Pigs In Blankets and Crispy Brie

£90.00 for two people *4141kcal*

Pair the Festive Butcher's Block with

A bottle of Moët & Chandon Brut Impérial Champagne, Whispering Angel Rosé, Penfolds Bin 2 Shiraz Mataro or Cloudy Bay Sauvignon Blanc **for only £40**

Please see Festive Menu for steak experience sides calorie information. The discounted £40 bottle price is available exclusively with the purchase of a Festive Butcher's Block. Price shown is for two people. The Festive Butcher's Block is available for two guests or multiples of two.

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SOCIAL BITE

This festive season, we're working with charity Social Bite to support people who are homeless and vulnerable across the UK. We welcome you to join us in supporting this cause by scanning the QR code to make a donation.

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.

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