

LUNCH MENU

MILLER & CARTER
- STEAKHOUSE -

NIBBLES

TOASTED BREADS & BEEF DRIPPING BUTTER

BREAD BOARD PLATTER

Served with marinated olives, a blend of olive oil & balsamic vinegar, pesto and smoked beef dripping butter

GARLIC BREAD WITH MELTED CHEESE v

for one, to share

MEDITERRANEAN OLIVES v

SHARERS

TASTING BOARD

Beef & bourbon meatballs, salt & pepper calamari with black garlic aioli, beef barbacoa stuffed mini yorkies, classic mac & cheese and garlic bread

MEZZE PLATTER v

Camembert & Pinot Grigio fondue with a savoury granola, classic houmous topped with pomegranate seeds, tempura vegetables with Scotch Bonnet chilli mayo, marinated olives and toasted flatbread

STARTERS

WILD ATLANTIC SCALLOPS

Served with lobster prosecco sauce, peas, crispy pancetta and straw fries

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar & spinach sauce, served with toasted artisan breads

BEEF BARBACOA STUFFED YORKIES

With crispy onion loaf, aged Cheddar cheese and beef dripping sauce

HAND-CUT NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado and jalapeños for one, to share

Add Pulled Beef & Burnt Ends Chilli for one, to share

THE STEAK EXPERIENCE

Perfectly aged, expertly grilled

All of our prime steaks are aged for at least 30 days then cooked exactly to your liking. Served with parsley butter, seasoned fries, balsamic beef tomato, your choice of steak sauce and a slice of our famous onion loaf. Fully savour the taste of your steak with our complimentary lettuce wedge and your choice of dressing.

If you are looking for a lighter version of our experience replace your fries or potatoes and onion loaf with a delicious salad.

PRIME STEAK CUTS

30 day aged

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare 8oz, 12oz

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare

RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium

T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium

RUMP 8OZ

A firm texture and rich flavour, recommended medium

YOUR STEAK, YOUR WAY

Tell us how you'd like it cooked

BLUE Seared on the outside but completely red throughout

RARE Seared outside and still 75% red through the centre

MEDIUM RARE Mostly pink to red centre. Soft and juicy on the inside

MEDIUM A more pronounced band of pink in the centre

MEDIUM WELL Thoroughly cooked with a slight hint of pink inside

WELL DONE Completely cooked until brown throughout

Choose a wedge dressing

Choose a steak sauce

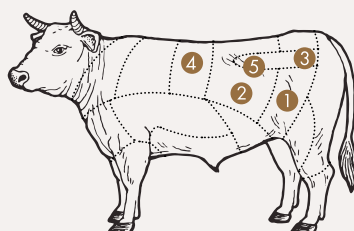
- Bacon & Honey Mustard
- Buttermilk Ranch & Croutons
- Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano

- British Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Cracked Peppercorn
- Classic Béarnaise

OUR MASTER BUTCHER'S GUIDE

Our cattle are reared on hand-picked British and Irish farms accredited to the highest quality standards. Our steaks are hand cut by our expert butchers and matured using our own Miller & Carter method for at least 30 days.

All our head chefs go through our dedicated Steak School where they learn the skills required to relax and 'bloom' the meat, then season and grill the steak perfectly.



- 1 Rump
- 2 Sirloin
- 3 Fillet
- 4 Ribeye
- 5 T-bone

STEAKS TO EXPLORE

50 day aged and bursting with flavour

Exclusive steaks chosen by our master butcher and sourced from around the world

GRASS FED RIBEYE 8OZ / 16OZ

Fine marbling results in an intensely packed flavour, recommended medium 8oz, 16oz

BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, grass fed for a richer flavour, recommended medium rare

ULTIMATE SHARING EXPERIENCE

Indulge together

BUTCHER'S BLOCK 24OZ

Explore a variety of steak flavours and cuts - 30 day aged Fillet 8oz, 50 day aged grass fed Ribeye 8oz and 30 day aged Rump 8oz. Served with a brisket stuffed marrow bone

Perfectly accompanied by an Eagle's Nest Merlot. Juicy, peppered and slightly smoky.

CHATEAUBRIAND 16OZ

Cut from the beef tenderloin, this most tender of cuts is recommended medium rare

Delicious with a Bridlewood Pinot Noir. Fresh and light with rich dark berries and a little vanilla.

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our master butcher, recommended medium. Limited availability

Enjoy with a world famous Bordeaux classic Mouton Cadet Reserve. Rich and full bodied, the perfect partner to a full-flavoured ribeye.

All our wine prices are included in our wine list

SOMETHING ON THE SIDE?

MILLER'S MAC & CHEESE

Classic v

Lobster Thermidor

Pulled Beef Barbacoa

WHY NOT TAILOR YOUR STEAK EXPERIENCE AND SWAP YOUR SEASONED FRIES WITH ONE OF THE FOLLOWING?

Miller's Beef Dripping Jacket Chips (£1.50 Supplement)
Topped with Scotch bonnet mayo

Beef Barbacoa Loaded Fries (£1.50 Supplement)
With aged Cheddar cheese sauce

Seasoned Sweet Potato Fries v (£1.00 Supplement)

Stuffed Marrow Bone

Tender beef brisket mixed with beef dripping sauce, topped with crispy onions and aged Cheddar cheese sauce

Half Rack of Barbecue Ribs

Lobster Tempura & Pan-Fried Scallop

Grilled Half Lobster

Served with garlic butter

Garlic Stem Broccoli & Grana Padano

Roasted Cauliflower Cheese Wedge v

Garlic Sautéed Greens v

Baked Cheddar Mushrooms v

Spicy Corn & Smoked Cheese Fritters v

Mixed Grain Salad v

Roasted Mediterranean-style Vegetables v

Fire Cracker Crushed Peas v

Garlic Button Mushrooms v

v = made with vegetarian ingredients, ve = made with vegan ingredients; however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Our British & Irish steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. Weights stated are approximate uncooked weights. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details. Our lighter options contain 30% less energy than our classic serving.

PRIME STEAK BURGERS

All our beef burgers are minced from the finest prime steak and served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw. For a lighter option on your burger replace your fries and bun with a delicious salad.

SMOKE & FIRE BURGER

Topped with Scotch Bonnet chilli salsa, smoked beef bacon, barbecue sauce and smoked Cheddar cheese

Recommended by our chefs

UPTOWN PEPPERCORN BURGER

Topped with smoked beef bacon, crumbled Stilton, free range fried egg, crispy onion loaf and cracked peppercorn sauce

BACON & SMOKED CHEDDAR BURGER

Topped with smoked streaky bacon and smoked Cheddar cheese

STEAK HOUSE BURGER

Topped with slow cooked beef, smoked beef bacon, smoked Cheddar cheese and beef dripping sauce

GLAZED CHICKEN BURGER

Chipotle-glazed chicken breast, topped with smoked streaky bacon, spicy corn fritter and smoked Cheddar cheese

MAKE YOUR BURGER EVEN TASTIER:

Smoked beef bacon, smoked streaky bacon, onion loaf, Stilton
Smoked Cheddar cheese, smashed avocado, jalapeños, salsa

FROM OUR CHARGRILL

SLOW COOKED BONELESS BEEF RIB

Tender beef rib served with creamy mashed potato, crispy onions, beef dripping Bordelaise sauce and buttered greens

WILD GARLIC & SZECHUAN-STYLE MARINATED LAMB RUMP

Served with dauphinoise potatoes, smoky aubergine tartare, tenderstem broccoli and rich Bordelaise sauce

Recommended by our chefs

BUTTERMILK CHICKEN EXPERIENCE

The Ultimate Chicken Experience - Boneless tender half chicken with a rich chicken dripping gravy and crispy chicken skin. Served with a spicy corn & smoked cheese fritter, poached egg, grilled asparagus and seasoned fries

SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with seasoned fries and dressed slaw
Half, Full

BARBECUE GLAZED CHICKEN

Topped with smoked Cheddar cheese, barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, seasoned fries and dressed slaw

FISH, SALAD & VEGETARIAN

GRILLED SEA BASS

Served with samphire mash potato, roasted Mediterranean-style vegetables, green beans and pesto velouté

SALMON SUPREME

Served with parsley buttered baby potatoes, braised red cabbage purée, wilted pak choi, sautéed greens and a lobster prosecco sauce

TEMPURA HAND-BATTERED COD

Served with seasoned fries, tartare sauce and minted crushed peas

OVEN ROASTED STUFFED AUBERGINE **v**

Stuffed with rich tomato sauce, black olives, peppers and orzo pasta. Topped with savoury granola and a dressed salad

ROASTED FENNEL, QUINOA & PIQUILLO PEPPER BURGER **v**

Topped with cucumber ribbons, sour cream and mixed grains, served with seasoned fries and dressed slaw

MIXED GRAIN SALAD **v**

With chargrilled broccoli, grapes and baby leaves with a pineapple & ginger dressing, topped with a savoury granola

with grilled chicken breast
with 30 day aged rump 6oz
with grilled salmon
with grilled goat's cheese **v**

CLASSIC CAESAR SALAD

With crunchy gem lettuce and Grana Padanao, topped with garlic croutons and marinated anchovies

with grilled chicken breast
with 30 day aged rump 6oz
with grilled salmon
with grilled goat's cheese

MILLER AND CARTER BELIEVE THAT YOU DESERVE TO BE TREATED THROUGHOUT THE WEEK

Thursday evenings from 5pm: make a date for a wonderfully prepared 3 course steak meal

Mac & Cheese
Garlic Stem Broccoli & Grana Padana
Roasted Cauliflower Wedge

SOMETHING ON THE SIDE?

Garlic Sautéed Greens
Spicy Corn Cheese Fritters

Mixed Grain Salad
Roasted Mediterranean-style Vegetables
Fire Cracker Crushed Peas

DESSERTS

BANOFFEE PIE **v**

A biscuit base, topped with rich toffee, cream and fresh caramelised bananas

BELGIAN CHOCOLATE BROWNIE **v**

Served warm with pecan praline ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard

STRAWBERRY & PROSECCO SORBET AND MERINGUE

A refreshing strawberry & prosecco sorbet served with crushed meringue, rhubarb & rose curd and fresh berries

CLASSIC CRÈME BRÛLÉE **v**

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries

MILLER'S CHOCOLATE HAZELNUT BOMB **v**

An indulgent, rich chocolate ganache encased in toasted hazelnuts and chocolate nibs, served with pecan praline ice cream, zesty orange curd and ginger shortbread crumb

CARAMEL BISCUIT VANILLA CHEESECAKE **v**

With rich toffee sauce & fresh berries

STICKY TOFFEE PUDDING **v**

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream

MINI DESSERT & COFFEE **v**

A choice of mini chocolate pot, caramel biscuit vanilla cheesecake or a mini crème brûlée with a choice of freshly brewed coffee or tea

BRITISH CHEESE BOARD **v**

Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed artisan biscuits, celery and grapes

INDULGENT SHARING BOARD

Glazed giant marshmallows, salted caramel profiteroles, raspberry sugar mini doughnuts, chocolate brownie, fruit skewers and both toffee and chocolate sauces for dipping
To share

SILVERPAIL ICE CREAM & COOKIE **v**

A choice of three ice creams, served with a home baked double chocolate cookie and rich Belgian chocolate sauce. Choose from vanilla bean, double chocolate, pecan praline or strawberry

FIXED PRICE LUNCH

One course • Two courses • Three courses

Available from noon: Monday to Friday until 5pm, Saturday until 3pm.

STARTERS

PULLED BEEF LOADED GARLIC BREAD

Topped with Cheddar cheese

BAKED CHEDDAR MUSHROOMS **v**

Button mushrooms in a creamy Cheddar & spinach sauce, served with toasted artisan breads

SALT & PEPPER CALAMARI

Served with black garlic aioli

SIGNATURE FLATBREADS

PULLED BEEF BARBACOA

Oven baked flatbread topped with pulled beef barbacoa, beef dripping sauce, crispy onion loaf and crumbled Stilton

GOAT'S CHEESE & ROASTED VEGETABLES **v**

Oven baked flatbread topped with caramelised goat's cheese, roasted vegetables, onion loaf and savoury granola

BUTTERMILK CHICKEN & SMOKED BACON

Oven baked chipotle glazed flatbread topped with buttermilk roasted chicken, crispy smoked bacon, mozzarella and spicy corn fritter

MAINS

PRIME STEAK BURGER

Minced from the finest prime steak, served with seasoned fries
Add smoked streaky bacon and smoked Cheddar cheese £1.00

TEMPURA HAND-BATTERED COD

With seasoned fries, tartare sauce and peas

30 DAY AGED PICANHA RUMP 6OZ

Served with our own onion loaf, seasoned fries and balsamic glazed beef tomato (£3.00 supplement)

MILLER'S MAC & CHEESE **v**

Served with garlic bread

Upgrade to Lobster Thermidor or Beef Barbacoa Mac & Cheese (£1.00 Supplement)

SEA BASS FILLET

Served with creamy mashed potato, lobster & prosecco sauce and fresh tomato salsa

MULTI SEEDED CHICKEN SCHNITZEL

Served with pancetta, avocado & mozzarella salad, seasoned fries and buttermilk ranch dressing

CRAFT SANDWICHES

(All of our sandwiches are served with fries)

MILLER'S STEAK SANDWICH

6oz Rump steak, firm in texture and rich flavour, recommended medium.
Served on a toasted ciabatta, with cheesy Béarnaise sauce, crispy onion loaf and fresh tomato salsa (£3.00 supplement)

BUTTERMILK CHICKEN, AVOCADO & BACON

Warm roasted chicken, crispy smoked bacon & smashed avocado on a toasted ciabatta, with ranch dressing & Grana Padano shavings

HAND-BATTERED COD

Succulent hand-battered cod and tempura samphire in a toasted brioche bun with tartare sauce

SALTED CARAMEL PROFITEROLES **v**

Served with warm Belgian chocolate sauce, perfect for dipping

DESSERTS

SILVERPAIL ICE CREAM & COOKIE **v**

Choice of vanilla bean, double chocolate or strawberry

CARAMEL APPLE CRUMBLE TART **v**

Served with vanilla bean ice cream or custard