



SUNDAY SET MENU

MILLER & CARTER
- STEAKHOUSE -

SUNDAY SET MENU

Three Courses per person

STARTERS

SALT & PEPPER CALAMARI

Served with black garlic aioli

WILD ATLANTIC SCALLOPS

Served with lobster prosecco sauce, peas, crispy pancetta and straw fries (£2 supplement)

STICKY CHIPOTLE CHICKEN

Sweet chipotle chilli-glazed chicken bites with toasted sesame seeds, served with a dressed slaw

BAKED CHEDDAR MUSHROOMS v

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

MAINS

All our prime 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

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

30 DAY AGED BISTRO RUMP 8OZ

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

30 DAY AGED SIRLOIN 8OZ

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

50 DAY AGED, GRASS FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium (£4 supplement)

30 DAY AGED FILLET 8OZ

The most tender steak regarded by many as the premium cut and recommended rare (£6 supplement)

YOUR STEAK, YOUR WAY

Choose a wedge dressing

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

Choose a steak sauce

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

SOMETHING ON THE SIDE?

- Classic Mac & Cheese v
- Lobster Tempura & Scallop
- Grilled Half Lobster
- Garlic Button Mushrooms v
- Garlic Sautéed Greens v
- Garlic Stem Broccoli & Grana Padana

SMOKY BARBECUE RIBS

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

BUTTERMILK CHICKEN EXPERIENCE

The 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

STEAK HOUSE BURGER

Topped with slow cooked beef, smoked beef bacon, smoked Cheddar cheese and beef dripping sauce. Served with seasoned fries and dressed slaw

GRILLED SEA BASS

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

OVEN ROASTED STUFFED AUBERGINE ve

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

DESSERTS

BELGIAN CHOCOLATE BROWNIE v

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

CARAMEL BISCUIT VANILLA CHEESECAKE v

With rich toffee sauce & fresh berries

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and 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 mini creme brûlée with a choice of freshly brewed coffee or tea

Vegetarian set menu available

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.