



DESSERTS

MILLER & CARTER
- STEAKHOUSE -

DESSERTS

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £5.75

BANOFFEE PIE v

A biscuit base, topped with rich toffee, cream and fresh caramelised bananas £5.95

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries £5.25

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 £4.75

CARAMEL BISCUIT VANILLA CHEESECAKE v

With rich toffee sauce & fresh berries £6.50

BELGIAN CHOCOLATE BROWNIE v

Served warm with pecan praline ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard £5.95

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 £7.95

STRAWBERRY & PROSECCO SORBET AND MERINGUE

A refreshing strawberry & prosecco sorbet served with crushed meringue, rhubarb & rose curd and fresh berries £5.95

BRITISH CHEESE BOARD v

Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed artisan biscuits, celery and grapes £7.25

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 £9.50

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 £4.95

HOT DRINKS

Filter coffee £2.40

Espresso £2.20 / £2.55

Cappuccino £2.55

Latte £2.55

Flat white £2.40

Macchiato £2.40

Floater coffee £2.55

Liqueur coffee £4.40

Hot chocolate £2.55

Breakfast tea £2.20

Camomile tea £2.20

Earl grey tea £2.20

Peppermint tea £2.20

AFTER DINNER COCKTAILS

All our cocktail prices are included in our drinks list

ESPRESSO MARTINI

The perfect pick me up – Absolut Vanilia vodka, Tia Maria, sugar and a shot of freshly brewed espresso

DISARONNO SOUR

Disaronno amaretto shaken with Angostura bitters, lemon, sugar and egg white

AFTER EIGHT-THIRTY

Silky, smooth and refreshing – Baileys, crème de menthe and crème de cacao, shaken with cream

CHOCOLATE ORANGE OLD FASHIONED

Copper Dog whisky stirred with Grand Marnier and crème de cacao, finished with an orange twist

All our desserts are made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. 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.