

## NIBBLES

**TOASTED BREADS & BEEF DRIPPING BUTTER** £3.95

### BREAD BOARD PLATTER

Served with marinated olives, a blend of olive oil & balsamic vinegar, pesto and smoked beef dripping butter £5.95

### GARLIC BREAD WITH MELTED CHEESE v

for one £3.95, to share £4.95

### MEDITERRANEAN OLIVES v £2.95

## SHARERS

### TASTING BOARD

Beef & bourbon meatballs, salt & pepper calamari with black garlic aioli, beef barbacoa stuffed mini yorkies, classic mac & cheese and garlic bread £14.50

### 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 £12.50

### STICKY CHIPOTLE CHICKEN

Sweet chipotle chilli-glazed chicken bites with toasted sesame seeds, served with a dressed slaw £6.95

### SALT & PEPPER CALAMARI

Served with black garlic aioli £6.95

### CLUCK & DUCK WINGS

Scotch Bonnet BBQ glazed chicken & duck wings served with blue cheese dressing and dressed slaw £6.95

### PULLED BEEF & CARAMELISED ONION RILLETTES

Slow cooked pulled beef, caramelised onion marmalade and beef dripping sauce. Served with Biltong oil, toasted ciabatta and dressed leaves £6.75

### SEVERN & WYE SMOKED SALMON

Served with smashed avocado, savoury granola and fresh tomato & spring onion salsa £7.50

## STARTERS

### WILD ATLANTIC SCALLOPS

Served with lobster prosecco sauce, peas, crispy pancetta and straw fries £9.25

### BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar & spinach sauce, served with toasted artisan breads £5.95

### BEEF BARBACOA STUFFED YORKIES

With crispy onion loaf, aged Cheddar cheese and beef dripping sauce £6.75

### HAND-CUT NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado and jalapeños for one £5.95, to share £8.95

Add Pulled Beef & Burnt Ends Chilli for one £6.50, to share £9.95

# 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 £19.95, 12oz £25.95

### FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £25.95

### RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium £22.95

### T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £29.95

### BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium £17.95

### RUMP 8OZ

A firm texture and rich flavour, recommended medium £15.95

## 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

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

### Choose a steak sauce

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

## 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 £21.95, 16oz £28.50

### BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, grass fed for a richer flavour, recommended medium rare £24.95

## 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 £59.95

*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 £48.95

*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 £51.95

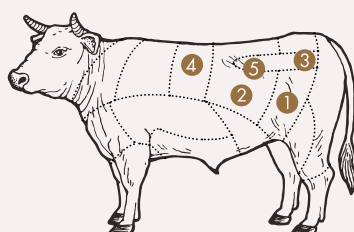
*Enjoy with a world famous Bordeaux classic Mouton Cadet Reserve. Rich and full bodied, the perfect partner to a full-flavoured ribeye.*

All our wine prices are included in our wine list

## 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

## SOMETHING ON THE SIDE?

### MILLER'S MAC & CHEESE

Classic v £4.25

Lobster Thermidor £5.25

Pulled Beef Barbacoa £4.75

### 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 £7.95

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

### Half Rack of Barbecue Ribs £7.75

### Lobster Tempura & Pan-Fried Scallop £6.50

### Grilled Half Lobster £8.95

Served with garlic butter

### Garlic Stem Broccoli & Grana Padano £3.95

### Roasted Cauliflower Cheese Wedge v £3.95

### Garlic Sautéed Greens v £3.95

### Baked Cheddar Mushrooms v £4.50

### Spicy Corn & Smoked Cheese Fritters v £4.50

### Mixed Grain Salad v £3.50

### Roasted Mediterranean-style Vegetables v £3.95

### Fire Cracker Crushed Peas v £3.50

### Garlic Button Mushrooms v £3.50

## 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 £12.95

*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 £14.50

### BACON & SMOKED CHEDDAR BURGER

Topped with smoked streaky bacon and smoked Cheddar cheese £12.50

### STEAK HOUSE BURGER

Topped with slow cooked beef, smoked beef bacon, smoked Cheddar cheese and beef dripping sauce £15.95

### GLAZED CHICKEN BURGER

Chipotle-glazed chicken breast, topped with smoked streaky bacon, spicy corn fritter and smoked Cheddar cheese £15.50

### MAKE YOUR BURGER EVEN TASTIER:

Smoked beef bacon, smoked streaky bacon, onion loaf, Stilton each £1.00  
Smoked Cheddar cheese, smashed avocado, jalapeños, salsa each £0.50

## 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 £17.50

### WILD GARLIC & SZECHUAN-STYLE MARINATED LAMB RUMP

Served with dauphinoise potatoes, smoky aubergine tartare, tenderstem broccoli and rich Bordelaise sauce £18.95

*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 £15.95

### SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with seasoned fries and dressed slaw  
Half £12.95, Full £16.95

### 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 £12.95

## FISH, SALAD & VEGETARIAN

### GRILLED SEA BASS

Served with samphire mash potato, roasted Mediterranean-style vegetables, green beans and pesto velouté £15.95

### SALMON SUPREME

Served with parsley buttered baby potatoes, braised red cabbage purée, wilted pak choi, sautéed greens and a lobster prosecco sauce £15.50

### TEMPURA HAND-BATTERED COD

Served with seasoned fries, tartare sauce and minted crushed peas £12.50

### OVEN ROASTED STUFFED AUBERGINE **ve**

Stuffed with rich tomato sauce, black olives, peppers and orzo pasta. Topped with savoury granola and a dressed salad £12.75

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

Topped with cucumber ribbons, sour cream and mixed grains, served with seasoned fries and dressed slaw £11.25

### MIXED GRAIN SALAD **v**

With chargrilled broccoli, grapes and baby leaves with a pineapple & ginger dressing, topped with a savoury granola £9.95

with grilled chicken breast £12.95

with 30 day aged rump 6oz £15.95

with grilled salmon £14.50

with grilled goat's cheese **v** £10.95

### CLASSIC CAESAR SALAD

With crunchy gem lettuce and Grana Padanao, topped with garlic croutons and marinated anchovies £10.50

with grilled chicken breast £13.50

with 30 day aged rump 6oz £16.50

with grilled salmon £14.95

with grilled goat's cheese £11.50

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

Monday to Friday Lunch: Relax into a fixed price lunch with 1 courses from £8.50,  
2 courses from just £11.50, or treat yourself to 3 courses from only £14.50

Thursday evenings from 5pm: make a date for a wonderfully prepared 3 course steak meal from £26.95

## SOMETHING ON THE SIDE?

Mac & Cheese £4.25

Garlic Stem Broccoli & Grana Padana £3.95

Roasted Cauliflower Wedge £3.95

Garlic Sautéed Greens £3.95

Spicy Corn Cheese Fritters £4.50

Mixed Grain Salad £3.50

Roasted Mediterranean-style Vegetables £3.95

Fire Cracker Crushed Peas £3.50

## DESSERTS

### BANOFFEE PIE **v**

A biscuit base, topped with rich toffee, cream and fresh caramelised bananas £6.50

### BELGIAN CHOCOLATE BROWNIE **v**

Served warm with pecan praline ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard £6.50

### STRAWBERRY & PROSECCO SORBET AND MERINGUE

A refreshing strawberry & prosecco sorbet served with crushed meringue, rhubarb & rose curd and fresh berries £6.50

### CLASSIC CRÈME BRÛLÉE **v**

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries £5.75

### 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

### CARAMEL BISCUIT VANILLA CHEESECAKE **v**

With rich toffee sauce & fresh berries £6.95

### STICKY TOFFEE PUDDING **v**

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £5.95

### 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

### BRITISH CHEESE BOARD **v**

Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed artisan biscuits, celery and grapes £7.75

### 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 £9.95

### 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 £4.95

## COFFEE

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

MILLER & CARTER  
- STEAKHOUSE -

**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.