

LUNCH MENU

NIBBLES

BREAD BOARD

Served with a blended bone marrow & beef dripping butter, olive oil & balsamic vinegar and marinated olives £5.95

HALLOUMI FRIES v

Topped with pomegranate seeds and buttermilk ranch dressing £4.95

GARLIC BREAD WITH MELTED CHEESE v

for one £3.95, to share £4.95

MEDITERRANEAN OLIVES ve £2.95

PADRÓN STYLE PEPPERS ve £4.25

STARTERS

SAUTÉED GARLIC PRAWNS

Served on toasted ciabatta with lemon and fresh tomato salsa £7.75

SALT & PEPPER CALAMARI

Served with black garlic aioli £6.95

STICKY CHIPOTLE CHICKEN

Sweet chipotle chilli-glazed chicken bites with toasted sesame seeds £6.50

BEEF BARBACOA STUFFED YORKIES

Topped with crispy onion loaf, aged Cheddar cheese and beef dripping sauce £6.25

PRAWN & CRAYFISH COCKTAIL

With fresh avocado, samphire, baby gem and a zesty citrus yoghurt dressing £7.50

CREAMY GOAT'S CHEESE & ASPARAGUS BRUSCHETTA v

Served on toasted rosemary focaccia with marinated olives and fresh tomato salsa £7.25

SPICED RUM BARBECUE WINGS

With buttermilk ranch dressing £6.75

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar cheese & spinach sauce, served with toasted breads £6.25

WILD ATLANTIC SCALLOPS

Served with lobster & Prosecco sauce, peas, crispy pancetta and straw fries £9.50

SHARERS

MEAT TASTING BOARD

Spiced rum BBQ chicken wings, oak smoked beef meatballs, beef barbacoa stuffed yorkies, classic mac & cheese, hand-cut nachos and garlic bread £14.50

MEZZE TASTING BOARD v

Grilled halloumi & vegetables, smashed avocado, classic houmous topped with pomegranate, Padrón style peppers, curried cauliflower bites and warm flatbread £12.95

SEAFOOD TASTING BOARD

Dressed crayfish & samphire, smoked salmon, salt & pepper calamari with black garlic aioli and garlic prawns served with toasted breads £15.95

HOUSE NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado & jalapeños to share £8.75, for one £5.50

Add pulled beef & burnt ends chilli to share £9.75, for one £5.95

THE STEAK EXPERIENCE by the Masters of Steak

WHY WE ARE THE MASTERS OF STEAK



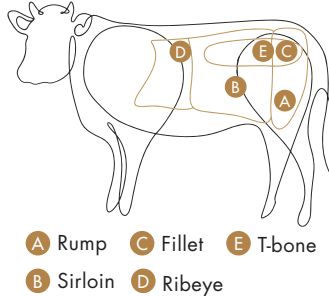
We are proud to have been awarded 'Masters of Steak', from the prestigious Craft Guild of Chefs. Our prime, British & Irish steaks are matured for at least 30 days. Our Master Butchers then cut our off-bone steaks by hand. All our head chefs are accredited 'Masters of Steak' from attending our dedicated Steak School.

YOUR STEAK, YOUR WAY

All of our steaks are served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf. Then it's down to you to be the master of your steak, with three simply delicious choices to make.

1 Choose your steak and how you'd like it cooked

BLUE	Red throughout
RARE	Mostly red with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	Thoroughly cooked with a hint of pink
WELL DONE	Brown throughout



2 Choose your steak sauce

- British Beef Dripping
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Three Peppercorn
- Classic Béarnaise
- Churrasco

3 Choose your wedge dressing

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

30 DAY AGED Prime Steak Cuts

Awarded 'Masters of Steak' by the Craft Guild of Chefs.

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare 8oz £20.95, 12oz £26.95

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £26.50

RIBEYE 12OZ / 16OZ

Bursting with flavour, recommended medium 12oz £23.50, 16oz £29.50

T-BONE 20OZ

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

RUMP 8OZ

A firm texture and rich flavour, recommended medium £15.95

50 DAY AGED Master Butcher's Choice

Chosen by our Master Butcher and sourced from around the world.

Chef's Recommendation

GRAIN-FED RIBEYE 10OZ

Fine marbling results in an intense buttery flavour, recommended medium £26.95

Black Angus beef is renowned for its tenderness and fine marbling.

BLACK ANGUS FILET MIGNON 10OZ

Two 5oz cuts of fillet, beautifully delicate and tender. Recommended rare £30.50

BLACK ANGUS RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium £20.95

BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, recommended medium rare £24.50

BLACK ANGUS BISTRO RUMP 8OZ

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

THE ULTIMATE Sharing Experience

Serves two or one hungry.

BUTCHER'S BLOCK 26OZ

Explore a variety of steak flavours and cuts - 50 day aged Black Angus Ribeye 8oz, 30 day aged Rump 8oz and two cuts of 50 day aged Black Angus Fillet 5oz. Served with a brisket stuffed marrow bone £63.95

Chef's Recommendation

CHATEAUBRIAND 16OZ

Hand-cut from the fillet primal, this 30 day aged 'Masters of Steak' accredited chateaubriand is the most tender of cuts, recommended medium rare £49.95

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our Master Butcher, recommended medium £52.95

UPGRADE YOUR FRIES

Beef Dripping Jacket Chips (£1.50 Supplement)
With Scotch bonnet chilli mayo

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

Seasoned Sweet Potato Fries v (£1.00 Supplement)

SOMETHING LIGHTER?

Swap your steak accompaniments and enjoy your expertly grilled steak with a fresh wedge salad instead. Crunchy iceberg lettuce, red and yellow cherry tomatoes, avocado and your choice of wedge dressing and steak sauce, listed above.

STEAK SIDES

MILLER'S MAC & CHEESE

Classic v £3.95

Crayfish Thermidor £4.95

Pulled Beef Barbacoa £4.50

Stuffed Marrow Bone £7.75

Tender beef brisket and bone marrow, mixed with beef dripping sauce, topped with crispy onion loaf and aged Cheddar cheese sauce

Garlic Button Mushrooms v £3.50

Cauliflower Cheese v £4.25

Half Rack of Barbecue Ribs £7.50

Garlic Sautéed Greens v £4.25

Baked Cheddar Mushrooms v £4.25

Roasted Mediterranean-Style Vegetables ve £3.75

Halloumi Fries v £4.95

A little luxury

Giant Tiger Prawn £8.95

A real showstopper, served with garlic butter

Surf & Turf £6.25

Hand-battered prawns served with lemon

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergen information, please let us know before ordering.

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. Weights stated are approximate uncooked weights. 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. Mini dessert & cocktail choices may be purchased by over 18s only, ID may be required.

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 slaw.

SCOTCH BONNET BURGER

Topped with Scotch Bonnet chilli salsa, jalapeños, smoked streaky bacon, spiced rum barbecue sauce and Monterey Jack cheese £12.95

Chef's Recommendation

BUTCHER'S BURGER

Topped with sliced fillet tails cooked to your liking, barbacoa Béarnaise, smoked streaky bacon, Monterey Jack cheese, free range fried egg and crispy onion loaf £17.25

BACON & CHEESE BURGER

Topped with smoked streaky bacon and Monterey Jack cheese £12.50

GLAZED CHICKEN BURGER

Chipotle-glazed chicken, topped with smoked streaky bacon, sweetcorn purée and Monterey Jack cheese £14.95

MAINS

MINT & GARLIC LAMB RUMP

Served with dauphinoise potato, chorizo, cauliflower, peas and a rich bordelaise sauce £16.95

Chef's Recommendation

PORK FILLET WRAPPED IN BACON

With apple three ways, dauphinoise potato, green beans and roasted Mediterranean-style vegetables £18.95

BUTTERMILK CHICKEN

Grilled boneless tender half chicken, sweetcorn purée, dauphinoise potato, grilled tenderstem broccoli and rich chicken dripping gravy £15.75

SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with seasoned fries and slaw Half £12.75, Full £16.75

BARBECUE GLAZED CHICKEN

Topped with Monterey Jack cheese, barbecue sauce and crispy pancetta crumb. Served with crispy onion loaf, seasoned fries and slaw £12.75

FISH & VEGETARIAN

GRILLED SEA BASS

Served on crushed baby potatoes, grilled tenderstem broccoli, with a lobster & Prosecco sauce £15.50

ROASTED SALMON

Served on crayfish risotto with grilled baby gem, champagne thermidor sauce, fresh tomato salsa and lemon £15.25

HAND-BATTERED COD

Served with seasoned fries, tartare sauce and minted crushed peas £13.25

ROASTED CAULIFLOWER WEDGE **ve**

Served with sweetcorn purée, pomegranate, savoury granola and baby potatoes £12.25

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

Topped with cucumber ribbons, sour cream, served with seasoned fries and slaw £11.95

UPGRADE YOUR FRIES

Beef Dripping Jacket Chips (£1.50 Supplement)
With Scotch bonnet chilli mayo

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

Seasoned Sweet Potato Fries **v** (£1.00 Supplement)

Chef's Recommendation

SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce with Long Clawson Stilton crumb, crispy smoked bacon, red and yellow cherry tomatoes, fresh avocado and blue cheese dressing £10.95
with sliced fillet tails £16.95

SALADS

CLASSIC CAESAR SALAD

Crunchy baby gem and Grana Padano, topped with garlic croutons and anchovies £10.50

with grilled chicken breast £3.50

with 30 day aged rump 6oz £6.00

with roasted salmon £5.00

LUNCH FAVOURITES

SIGNATURE STEAK SANDWICH

Tender fillet tails cooked to your liking. Served on a toasted ciabatta, with Monterey Jack cheese, onion loaf, iceberg lettuce, fresh tomato salsa and seasoned fries £11.25

FLAT BREADS

Folded, leavened Middle Eastern style flatbreads, filled with chopped salad and your choice of:

FILLET TAILS & BEEF DRIPPING

Tender fillet tails cooked to your liking, served with horseradish mayonnaise and onion loaf £11.25

HALLOUMI & MEDITERRANEAN-STYLE VEGETABLES **v**

With citrus yoghurt dressing and churrasco £10.25

STICKY CHIPOTLE CHICKEN

Served with Scotch bonnet mayonnaise £9.50

FIXED PRICE MENU*

ONE COURSE FROM £8.50 • TWO COURSES FROM £11.50 • THREE COURSES FROM £14.50

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 cheese & spinach sauce, served with toasted breads

SALT & PEPPER CALAMARI

Served with black garlic aioli

MAINS

30 DAY AGED PICANHA RUMP 6OZ

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

CHICKEN SCHNITZEL

Served with a tomato & avocado salad, seasoned fries and buttermilk ranch dressing

SEA BASS FILLET

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

MILLER'S MAC & CHEESE **v**

Served with garlic bread
Upgrade to Crayfish Thermidor or Beef Barbacoa (£1.00 Supplement)

PRIME STEAK BURGER

Minced from the finest prime steak, served with seasoned fries. Add smoked streaky bacon and Monterey Jack cheese (£1.00 Supplement)

GOAT'S CHEESE, ROASTED CAULIFLOWER & SPINACH RISOTTO **v**

Topped with pomegranate seeds

HAND-BATTERED COD

With seasoned fries, tartare sauce and peas

DESSERTS

CARAMEL APPLE CRUMBLE TART **v**

Served with vanilla bean ice cream or custard

SALTED CARAMEL PROFITEROLES **v**

Served with warm Belgian chocolate sauce, perfect for dipping

ICE CREAM & COOKIE **v**

A choice of vanilla bean, double chocolate or strawberry ice cream

SOMETHING ON THE SIDE?

Mac & Cheese **v** £3.95

Mixed Salad **ve** £3.75

Garlic Sautéed Greens **v** £4.25

Roasted Mediterranean-Style Vegetables **ve** £3.75

Baked Cheddar Mushrooms **v** £4.25

Garlic Button Mushrooms **v** £3.50

Seasoned Fries **v** £3.25

Seasoned Sweet Potato Fries **v** £4.25

Cauliflower Cheese **v** £4.25

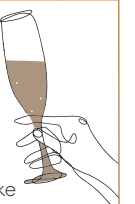
Halloumi Fries **v** £4.95

Onion Loaf **v** £3.75

THURSDAY NIGHT TREATS

Dates & Steaks:

Thursday evenings from 5pm, make a date for a wonderfully prepared three-course meal from £26.95



DESSERTS

BANOFFEE PIE **v**

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

PEACH, MANGO & PASSION FRUIT ETON MESS **v**

Crunchy meringue blended with whipped cream £6.50

STICKY TOFFEE PUDDING **v**

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £6.25

BLACKCURRANT MOUSSE TART **ve**

Served with strawberry & Prosecco sorbet and fresh berries £6.75

CHOCOLATE HAZELNUT BOMB **v**

An indulgent, rich chocolate ganache encased in toasted hazelnuts and chocolate nibs, served with pecan praline ice cream and zesty orange curd £7.95

CLASSIC CRÈME BRÛLÉE **v**

Madagascan vanilla-glazed brûlée, served with a house-baked vanilla biscuit and fresh berries £5.95

BELGIAN CHOCOLATE BROWNIE **v**

Served warm with pecan praline ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard £6.25

BRAMLEY APPLE TARTE TATIN **v**

Served with Irish liqueur ice cream £6.75

BRITISH CHEESE BOARD **v**

Double Gloucester, Shropshire Blue and Somerset Camembert served with mixed seed biscuits, celery and grapes £7.95

ICE CREAM & COOKIE **v**

A choice of three ice creams, served with a house-baked double chocolate cookie and rich Belgian chocolate sauce. Choose from vanilla bean, double chocolate, pecan praline or strawberry £5.25

MINI DESSERT & COFFEE **v**

A choice of mini brownie, mini mango Eton mess or mini crème brûlée with your choice of freshly brewed coffee or tea £5.25

SHARING DESSERT

MILLER'S INDULGENT SHARING BOARD **v**

Belgian chocolate brownie, banoffee pie, almond macarons, blackcurrant mousse tart, strawberry & Prosecco sorbet, coconut milk sorbet with a chocolate & pistachio shard and biscuit crumb £10.95

*Not available on Bank holidays