

NIBBLES

TOASTED BREADS & BEEF DRIPPING BUTTER £3.75

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 £2.95, to share £3.95

MEDITERRANEAN OLIVES v £2.95

SHARERS

SHARING BOARD

Hoisin sticky duck wings, salt & pepper calamari, spinach & feta bourekas, chipotle glazed chicken wings, hand-cut nachos, dressed slaw, lemon aioli and smokey tomato relish £13.95

MEDITERRANEAN MEZZE

Cured bresaola, marinated olives, spinach & feta bourekas, mozzarella, tomato & pesto salad, houmous, smokey tomato relish and toasted ciabatta £11.75

STARTERS

BLACK PEARL SCALLOPS

Served with parmentier potatoes, fresh tomato salsa, crispy pancetta crumb and basil pesto £8.75

BAKED CHEDDAR MUSHROOMS v

In a creamy garlic & Cheddar sauce, served with garlic ciabatta £5.75

CURED BRESAOLA

Served with a vegetable tartare and baby leaf salad with Parmesan shavings and balsamic vinaigrette £6.95

HAND-CUT NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, guacamole and jalapeños for one £5.50, to share £8.50

THE STEAK EXPERIENCE

Carefully selected, expertly delivered

All our prime steaks are cooked to your liking and served with parsley butter, seasoned fries, a slice of our onion loaf and a balsamic glazed tomato, along with your choice of lettuce wedge and steak sauce.

OFF THE BONE

30 day dry & wet aged

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare 8oz £18.50, 12oz £22.95

RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium £20.95

RUMP 8OZ

A firm texture and rich flavour, recommended medium £14.75

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour. Recommended medium rare £16.95

FILLET 8OZ

The most tender steak regarded by many as the premium cut and recommended rare £23.95

Steaks To Explore
50 day wet aged and bursting with flavour

GRAIN FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour. Recommended medium £19.95

GRAIN FED SIRLOIN 10OZ

A deliciously tender and premium cut, grain-fed and aged for 50 days for a richer and buttery flavour. Recommended medium rare £25.95

ON THE BONE

30 day dry aged

RIBEYE ON THE BONE 18OZ

A tender and succulent ribeye cut, left on the bone for a richer flavour, recommended medium £25.95

T-BONE 16OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £25.95

TO SHARE

Indulge together

CHATEAUBRIAND 16OZ

Cut from the beef tenderloin, this most tender of cuts is recommended medium rare £45.95

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our master butcher. Recommended medium. Limited availability £49.95

STEAK SIDES

The perfect accompaniment for your steak

Lobster Mac & Cheese £4.95

Creamed Spinach & Fried Egg v £3.50

Rich Truffle & Cheddar Mushrooms v £4.25

Stuffed Marrow Bone £7.75

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

Tempura Battered Soft Shell Crab £6.25

Grilled Half Lobster £7.95

Served with garlic butter

Garlic & Parmesan Stem Broccoli £3.50

Mac & Cheese v £3.95

Tomato, Mozzarella & Basil Salad v £3.50

Garlic Button Mushrooms v £2.95

Roasted Root Vegetables v £3.50

Half Rack Barbecue Ribs £7.50

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
- Stilton & blue cheese
- Garlic mayonnaise & Parmesan
- Classic cocktail with croutons

Choose a steak sauce

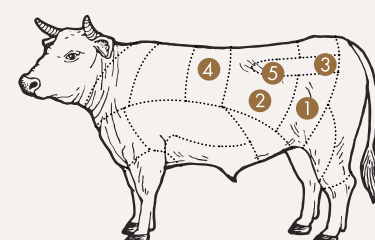
- British beef dripping sauce
- Porcini mushroom & black garlic
- Blue cheese & truffle oil
- Cracked peppercorn
- Classic Béarnaise

Tailor your steak experience with the option of sweet potato seasoned fries. £1 supplement

THE BUTCHER'S GUIDE

Our cattle are reared on a selection of hand-picked British and Irish farms, specially chosen by our own butchers. We feed our cattle on both grass and grain to produce full-flavoured, quality meat.

Our expert butchers hand cut every steak ready for our specially trained chefs to season and grill them to perfection.



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

PRIME BURGERS

All our prime beef burgers are served in a glazed brioche bun with our special recipe burger sauce, lettuce, tomato and mayonnaise. Served with seasoned fries and dressed slaw

PRIME STEAK BURGER

Minced from the finest prime steak £10.95

SMOKED BRISKET PRIME STEAK BURGER v

Topped with smoked beef brisket, Monterey Jack cheese and crispy onion loaf £13.95

BACON & CHEESE PRIME STEAK BURGER

Topped with Cornish kiln smoked bacon and Monterey Jack cheese £11.95

SWEET POTATO & RED BEAN BURGER v

Topped with cucumber ribbons and sour cream £10.95

ADD YOUR FAVOURITE TOPPING TO YOUR BURGER

Cornish kiln smoked bacon, Stilton, Onion loaf, each £1.00

Monterey Jack cheese, Guacamole, Jalapeños, Salsa, each £0.50

OFF THE GRILL

SLOW COOKED OAK SMOKED BRISKET

Glazed with a rich beef dripping sauce and served with creamy mashed potato, crispy onion loaf and tenderstem broccoli £16.50

LEMON & ROSEMARY LAMB RUMP

Served with dauphinoise potatoes, sautéed exotic mushrooms, tenderstem broccoli and a rich bordelaise sauce £18.75

HONEY & CHILLI GLAZED CHICKEN

Boneless tender half chicken with a honey and chilli glaze, served with seasoned fries, dressed slaw and preserved lemon aioli £13.95

SMOKEY BARBECUE RIBS

Succulent pork ribs with a smokey barbecue glaze, served with seasoned fries and dressed slaw
Half £11.50, Full £16.50

BARBECUE GLAZED CHICKEN

Topped with Monterey Jack cheese, smokey barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, sweet potato fries and dressed slaw £11.95

FISH, PASTA & SALAD

CHARCOAL SEA SALT GRILLED SEA BASS

Served with herb roasted baby potatoes, hot fennel relish, samphire and saffron aioli £15.25

SALMON SUPREME

Fillet of salmon served on a bed of samphire mashed potato with sautéed greens and a lobster & prosecco sauce £14.50

TEMPURA HAND BATTERED COD

Served with seasoned fries, samphire tartare sauce and minted crushed peas £11.95

MUSHROOM & BLACK TRUFFLE TAGLIATELLE v

Lemon & dill tagliatelle with mushrooms, spinach, tenderstem broccoli and a porcini mushroom & black garlic sauce £11.50

MOROCCAN STYLE SUPERFOOD SALAD v

Roasted root vegetables, brown rice, quinoa, tenderstem broccoli, grapes and baby leaves with a pineapple & ginger dressing

with chicken breast £12.95

with 30 day aged rump 8oz £14.75

with grilled goat's cheese v £10.95

SOMETHING ON THE SIDE?

Mixed Salad, Dressed Slaw, Buttered Green Beans, Lettuce Wedge with choice of Dressing, each £2.95

Roasted Root Vegetables, Seasoned Sweet Potato Fries, Our Famous Onion Loaf, each £3.50

MILLER & CARTER - STEAKHOUSE -

OUR QUEST FOR THE PERFECT STEAK



IT ALL STARTS IN THE FIELD

Our cattle are reared on carefully selected British and Irish farms, chosen by our own butchers. We feed our cattle on both grass and grain to provide fuller and richer flavours to the meat.

OUR BUTCHERS CAREFULLY HAND CUT EVERY STEAK

The trained eye can cut a steak to perfection, unlike a machine. That's why every one of our 30 day aged prime steaks is hand cut by our expert butchers.

WE SEND OUR CHEFS BACK TO SCHOOL

Seasoning, grilling and resting the perfect steak isn't rocket science but it is a science. That's why our chefs don't grill a single steak until they've graduated from our very own dedicated Steak School.

DESSERTS

BANOFFEE PIE v

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

CHOCOLATE BROWNIE v

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

SUGAR-GLAZED PASSION FRUIT TART v

Served with British blackcurrant curd and fresh berries £6.25

RASPBERRY CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, with fresh raspberries and a raspberry sugar crunch. Served with a home baked vanilla biscuit £5.25

MILLER'S CHOCOLATE ORANGE v

A shimmering golden globe made from rich chocolate ganache with an orange toffee centre. Served with almond & hazelnut nougatine, peanut butter crumb, zesty orange curd and a refreshing orange sorbet £7.95

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £5.50

VANILLA BEAN CHEESECAKE v

Served with a raspberry sugar crunch £6.25

MINI DESSERT & COFFEE v

A mini rich chocolate pot or mini raspberry crème brûlée with a choice of freshly brewed coffee or tea £4.95

BRITISH CHEESE BOARD v

Double Gloucester, Shropshire Blue and Camembert served with nut & mixed seed artisan biscuits, celery and grapes £6.95

INDULGENT TASTING PLATE v

A selection of rich chocolate brownie, raspberry crème brûlée, glazed passion fruit tart with mint and fresh berries. Served with vanilla bean ice cream and home baked biscuits to share £8.95

SILVERPAIL ICE CREAM & COOKIE v

A choice of three ice creams, served with a home baked cookie and rich Belgian chocolate sauce. Choice of vanilla bean, double chocolate or strawberry £4.75

MILLER & CARTER - STEAKHOUSE -

V = Made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Our steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. 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. Some of our dishes contain alcohol – please ask a team member for further details.