



GRADUATION MENU

MILLER & CARTER
- STEAKHOUSE -

Graduation SET MENU

Three courses and a glass of prosecco £33.95

STARTERS

BAKED CHEDDAR MUSHROOMS v

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

GARLIC KING PRAWNS

Cooked in garlic butter and served with toasted ciabatta

CLUCK AND DUCK WINGS

Sticky chilli-hoisin glazed chicken & duck wings served with buttermilk ranch dressing and dressed slaw

SEARED ATLANTIC SCALLOPS

Served with parmentier potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa (£2 supplement)

MAINS

TANDOORI STYLE MARINATED LAMB RUMP

Served with dauphinoise potatoes, parsnip purée, glazed roasted roots, tenderstem broccoli and rich Bordelaise sauce

PESTO CRUSTED SEA BASS

Served with crushed baby potatoes, roasted vegetable tartare, sugar snap peas, samphire and a tarragon infused hollandaise

FULL RACK OF SMOKEY BARBECUE RIBS

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

BUTTERNUT SQUASH & EMMENTAL ROULADE v

Served with braised red cabbage purée, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto velouté

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

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 (£1 supplement)

30 DAY AGED RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium (£4 supplement)

30 DAY AGED FILLET 8OZ

The most tender steak regarded by many as the premium cut and recommended rare (£7 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

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

DESSERTS

CHOCOLATE BROWNIE v

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

LEMON & CLOTTED CREAM POSSET TART v

Served on a buttery biscuit base, with strawberry & prosecco sorbet, fresh berries, and rhubarb & rose curd

STICKY TOFFEE PUDDING v

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

FRESH BERRIES & SORBET MERINGUE

A refreshing strawberry & prosecco sorbet served with raspberry & white chocolate meringue, rhubarb & rose curd and fresh berries

ENJOY A SPARKLING CELEBRATION

Treat the graduate to a little something to say well done

FREIXENT PROSECCO

ITALY (11%)

Celebrate stylishly with our favourite fizz presented in an eye-catching cut-glass bottle

MERCIER BLANC DE NOIRS

FRANCE (12%)

A delicious Champagne with flavours of ripe apples and pears

MOËT & CHANDON NV

FRANCE (12%)

Crisp and clean with citrus flavours. Available by the bottle only

Prices included on wine list

Vegetarian Three course Set Menu is £27.95

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.