

# LUNCH MENU

MILLER & CARTER  
- STEAKHOUSE -

## NIBBLES

### ARTISAN BREAD BOARD

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

### 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

### SAUTÉED CHURRASCO PRAWNS

Served on toasted ciabatta with lemon £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, served with a dressed slaw £6.50

### BEEF BARBACOA STUFFED YORKIES

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

### PRAWN & LOBSTER COCKTAIL

With fresh avocado and a zesty citrus yoghurt dressing £7.50

### BURRATA CHEESE v

Served with toasted focaccia and churrasco £7.50

### SPICED RUM BARBECUE WINGS

With buttermilk ranch dressing £6.75

### BAKED CHEDDAR MUSHROOMS v

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

### SEVERN & WYE SMOKED SALMON

Served with toasted focaccia and lemon £7.25

### WILD ATLANTIC SCALLOPS

Served with lobster & Prosecco sauce, peas, crispy pancetta and straw fries £8.95

## 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 £12.75

### SEAFOOD TASTING BOARD

Lobster & samphire rillette, smoked salmon, salt & pepper calamari with black garlic aioli, churrasco prawns served with artisan breads £15.50

### 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'RE 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.

<p><b>1</b></p> <p>Choose your steak and how you'd like it cooked</p> <table border="0"> <tr> <td><b>BLUE</b></td> <td>Red throughout</td> </tr> <tr> <td><b>RARE</b></td> <td>Mostly red with a hint of pink</td> </tr> <tr> <td><b>MEDIUM RARE</b></td> <td>Mostly pink with a hint of red</td> </tr> <tr> <td><b>MEDIUM</b></td> <td>A central pink band</td> </tr> <tr> <td><b>MEDIUM WELL</b></td> <td>Thoroughly cooked with a hint of pink</td> </tr> <tr> <td><b>WELL DONE</b></td> <td>Brown throughout</td> </tr> </table>	<b>BLUE</b>	Red throughout	<b>RARE</b>	Mostly red with a hint of pink	<b>MEDIUM RARE</b>	Mostly pink with a hint of red	<b>MEDIUM</b>	A central pink band	<b>MEDIUM WELL</b>	Thoroughly cooked with a hint of pink	<b>WELL DONE</b>	Brown throughout		<p><b>2</b></p> <p>Choose your steak sauce</p> <ul style="list-style-type: none"> <li>• British Beef Dripping Sauce</li> <li>• Porcini Mushroom &amp; Black Garlic</li> <li>• Rich Bordelaise</li> <li>• Three Peppercorn</li> <li>• Classic Béarnaise</li> <li>• Churrasco</li> </ul>	<p><b>3</b></p> <p>Choose your wedge dressing</p> <ul style="list-style-type: none"> <li>• Bacon &amp; Honey Mustard</li> <li>• Buttermilk Ranch &amp; Croutons</li> <li>• Long Clawson Stilton &amp; Blue Cheese</li> <li>• Garlic Mayonnaise &amp; Grana Padano</li> </ul>
<b>BLUE</b>	Red throughout														
<b>RARE</b>	Mostly red with a hint of pink														
<b>MEDIUM RARE</b>	Mostly pink with a hint of red														
<b>MEDIUM</b>	A central pink band														
<b>MEDIUM WELL</b>	Thoroughly cooked with a hint of pink														
<b>WELL DONE</b>	Brown throughout														

### 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 £19.95, 12oz £24.95

#### FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £24.95

#### RIBEYE 12OZ

Bursting with flavour, recommended medium £21.95

#### T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £28.95

#### RUMP 8OZ

A firm texture and rich flavour, recommended medium £15.75

#### BISTRO RUMP 8OZ

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

### 50 DAY AGED Master Butcher's Choice

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 £20.95, 16oz £27.75

#### BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, this grass-fed sirloin is recommended medium rare £23.95

### 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, listed above.

### THE ULTIMATE Sharing Experience

Serves two or one hungry.

#### 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

#### 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 £48.95

#### LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our Master Butcher, recommended medium £51.95

### UPGRADE YOUR FRIES

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

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

Seasoned Sweet Potato Fries v  
(£1.00 Supplement)

## STEAK SIDES

### MILLER'S MAC & CHEESE

Classic v £3.95

Lobster Thermidor £4.95

Pulled Beef Barbacoa £4.50

### Stuffed Marrow Bone £7.75

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

### Surf & Turf £6.25

Hand-battered lobster & prawn

### Grilled Half Lobster £8.95

Served with garlic butter

### Garlic Button Mushrooms v £3.25

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

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, and our chicken breast is British Farm 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.

## 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.

### SCOTCH BONNET BURGER

Topped with Scotch bonnet chilli salsa, jalapeños, smoked streaky bacon, spiced rum barbecue sauce and smoked Cheddar cheese £12.95

*Recommended by our chefs*

### BUTCHER'S BURGER

Topped with sliced fillet tails cooked to your liking, barbacoa Béarnaise, smoked streaky bacon, smoked Cheddar cheese, free range fried egg and crispy onion loaf £16.95

### BACON & SMOKED CHEDDAR BURGER

Topped with smoked streaky bacon and smoked Cheddar cheese £12.50

### GLAZED CHICKEN BURGER

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

## 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)

## THURSDAY NIGHT TREAT

**Dates & Steaks:** make a date for a wonderfully prepared three-course meal from £26.95

## MAINS

### OAK SMOKED BONELESS BEEF RIB

Tender beef rib served with creamy horseradish mashed potato, beef dripping Bordelaise sauce and buttered greens £16.95

*Recommended by our chefs*

### 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 £15.50

### SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with seasoned fries and dressed slaw  
Half £12.50, Full £16.50

### BARBECUE GLAZED CHICKEN

Topped with smoked Cheddar cheese, barbecue sauce and crispy pancetta crumb. Served with crispy onion loaf, seasoned fries and dressed slaw £12.50

## FISH & VEGETARIAN

### GRILLED SEA BASS

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

### ROASTED SALMON

Served on lobster risotto with grilled baby gem, champagne thermidor sauce, fresh tomato salsa and lemon £14.95

### HAND-BATTERED COD

Served with seasoned fries, tartare sauce and minted crushed peas £12.75

### ROASTED CAULIFLOWER WEDGE ve

Served with sweetcorn purée, pomegranate and savoury granola £12.25

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

Topped with cucumber ribbons, sour cream, served with seasoned fries and dressed slaw £11.50

## SALADS

*Recommended by our chefs*

### 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

### WALDORF SALAD v

Crunchy baby gem, walnuts, red grapes, celery and apples, drizzled with buttermilk dressing £10.50

### CLASSIC CAESAR SALAD

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

add grilled chicken breast £3.00

add 30 day aged rump 6oz £5.75

add grilled salmon £4.45

## SOMETHING ON THE SIDE?

Mac & Cheese v £3.95  
Mixed Salad ve £3.50  
Garlic Sautéed Greens v £4.25

Roasted Mediterranean-Style Vegetables ve £3.75  
Baked Cheddar Mushrooms v £4.25

Garlic Button Mushrooms v £3.25  
Seasoned Fries v £2.95  
Seasoned Sweet Potato Fries v £4.25

## FIXED PRICE MENU\*

ONE COURSE FROM £7.95 • TWO COURSES FROM £10.95 • THREE COURSES FROM £13.95

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 cheese & spinach sauce, served with toasted artisan 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)

#### SEEDED 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

Served with garlic bread  
Upgrade to Lobster 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 smoked Cheddar cheese (£1.00 Supplement)

#### BURRATA CHEESE, ROASTED CAULIFLOWER & SPINACH RISOTTO v

Served 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

## LUNCH FAVOURITES

### SIGNATURE STEAK SANDWICH

Tender fillet tails cooked to your liking. Served on a toasted ciabatta, with smoked Cheddar cheese, crispy onion loaf, iceberg lettuce, fresh tomato salsa and fries £10.95

### FLATBREADS

Folded, leavened Middle Eastern 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 £9.95

#### HALLOUMI & MEDITERRANEAN-STYLE VEGETABLES v

With citrus yoghurt dressing and churrasco £9.95

#### STICKY CHIPOTLE CHICKEN

Served with Scotch bonnet mayonnaise £8.95

## DESSERTS

#### BANOFFEE PIE v

A biscuit base, topped with rich toffee, cream and fresh caramelised bananas £6.25

#### 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

#### BRITISH CHEESE BOARD v

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

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

Crunchy meringue blended with whipped cream £6.25

#### CLASSIC CRÈME BRÛLÉE v

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

#### 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 £4.95

#### STICKY TOFFEE PUDDING v

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

#### 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 £4.95

#### BLACKCURRANT MOUSSE TART ve

Served with strawberry & Prosecco sorbet and fresh berries £6.75

## SHARING DESSERTS

#### MILLER'S INDULGENT SHARING BOARD v

Belgian chocolate brownie, banoffee pie, macarons, blackcurrant mousse tart, strawberry & Prosecco sorbet, coconut sorbet with a chocolate & pistachio shard and biscuit crumb £10.75

#### ICE CREAM & SORBET SHARER v

Our selection of pecan praline, double chocolate and vanilla bean ice creams, with orange, coconut and strawberry & Prosecco sorbets with rich chocolate and toffee sauce and crushed cookie £9.75

\*Not available on Bank holidays