

DATES & STEAKS MENU

Three courses from only £27.95 per person

Exclusively available every Thursday from 3pm

STARTERS

SALT & PEPPER CALAMARI

Lemon garlic aioli

DUCK PARFAIT

Apple, date & tamarind chutney, with toasted ciabatta

BAKED CHEDDAR MUSHROOMS v

Creamy Cheddar cheese & spinach sauce, toasted breads

WILD ATLANTIC SCALLOPS

Lobster & Prosecco sauce, peas, crispy pancetta, straw fries (£2.50 supplement)

MAINS

All of our steaks are served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf.
SOMETHING LIGHTER? Swap your steak accompaniments to a fresh wedge salad and your choice of steak sauce instead.

YOUR STEAK YOUR WAY

1 Choose 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 | A hint of pink |
| WELL DONE | Brown throughout |

2 Choose a steak sauce

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

3 Choose a wedge dressing

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

4 Upgrade your fries

- Sweet Potato Fries v (£1 supplement)
- Triple-Cooked Chunky Chips v (£1 supplement)

50 DAY AGED BLACK ANGUS BISTRO RUMP 8OZ

Great tenderness with full flavour, recommended medium

30 DAY AGED SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare

50 DAY AGED BLACK ANGUS RIBEYE 8OZ

Fine marbling, recommended medium (£2 supplement)

SHARING 30 DAY AGED CHATEAUBRIAND 16OZ

Hand-cut from the fillet primal, this is one of the most tender of cuts, recommended medium rare (supplement £7 per person)

50 DAY AGED GRAIN-FED RIBEYE 10OZ

Fine marbling results in an intense buttery flavour, recommended medium (£7 supplement)

30 DAY AGED FILLET 8OZ

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

SMOKY BARBECUE RIBS

Full rack of pork ribs with a smoky barbecue glaze, seasoned fries, slaw

GRILLED SEA BASS

Crushed baby potatoes, grilled tenderstem broccoli, lobster & Prosecco sauce

ROASTED CAULIFLOWER WEDGE ve

Sweetcorn purée, pomegranate, savoury granola, baby potatoes

MILLER'S DIRTY BURGER

Prime beef burger, tender sliced fillet tails cooked to your liking, aged Cheddar cheese sauce, pulled beef barbacoa béarnaise, smoked streaky bacon, Monterey Jack, chorizo, special burger sauce, seasoned fries

BUTTERMILK CHICKEN

Grilled boneless tender chicken, sweetcorn purée, dauphinoise potato, grilled tenderstem broccoli, rich chicken dripping gravy

SOMETHING ON THE SIDE?

Mac & Cheese v 4.25
Truffle Mac & Cheese v 5.25
Camembert Mashed Potato v 5.25
Garlic Sautéed Greens v 4.50
Garlic Button Mushrooms v 3.50
Giant Tiger Prawn 8.95

DESSERTS

BRAMLEY APPLE & RHUBARB CRUMBLE ve

Served with vegan custard (ve) or vanilla bean ice cream (v)

STICKY TOFFEE PUDDING v

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

PEACH, MANGO & PASSIONFRUIT ETON MESS v

Crunchy meringue blended with whipped cream

BELGIAN CHOCOLATE BROWNIE v

Served warm with vanilla bean ice cream, rich Belgian chocolate sauce, dark chocolate shard

EXCLUSIVE THURSDAY OFFER

It's almost the weekend – treat yourself to 25% off a bottle of selected fizz (and all day Wednesday to Friday in our Scottish Steakhouses)

Our vegetarian options within the menu can be enjoyed for £24.95 per person

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.