

NIBBLES

HALLOUMI FRIES v
Buttermilk ranch dressing 4.95

GARLIC BREAD WITH MELTED CHEESE v
For one 3.95, to share 4.95

MEDITERRANEAN OLIVES ve 2.95

BREAD BOARD
Blended beef dripping butter, olive oil & balsamic vinegar, with marinated olives 5.95

SALT & PEPPER CALAMARI
Lemon garlic aioli 7.25

SPICED RUM BARBECUE WINGS
Buttermilk ranch dressing 6.75

STICKY CHIPOTLE CHICKEN
Sweet chipotle chilli-glazed chicken bites, toasted sesame seeds 6.75

PRAWN & CRAYFISH COCKTAIL
Avocado, samphire, baby gem lettuce, zesty citrus yoghurt dressing 7.75

STARTERS

Chef's Recommendation

WILD ATLANTIC SCALLOPS
Lobster & Prosecco sauce, peas, crispy pancetta, straw fries 9.50

BAKED CHEDDAR MUSHROOMS v
Creamy Cheddar cheese & spinach sauce, with toasted breads 6.25

DUCK PARFAIT
Apple, date & tamarind chutney, with toasted ciabatta 6.75

SHARERS

HOUSE NACHOS v
Aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado & jalapeños
For one 5.75, to share 8.95

BOX-BAKED CAMEMBERT v
Topped with apple, date & tamarind chutney, served with toasted breads 11.95

THE STEAK EXPERIENCE *by the Masters of Steak*

YOUR STEAK, YOUR WAY

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.



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.

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

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

30 DAY AGED *Masters of Steak accredited*

SIRLOIN 8OZ/12OZ
A delicate flavour balanced with a firmer texture, recommended medium rare 8oz 20.95, 12oz 28.25

FILLET 8OZ
The most tender steak, recommended rare 26.95

SURF & TURF FILLET 8OZ
Fillet 8oz topped with whole giant tiger prawn, recommended rare 35.50

RUMP 8OZ
A firm texture and rich flavour, recommended medium 15.95

T-BONE 20OZ
On one side a tender fillet, on the other a flavoursome sirloin, recommended medium rare 29.95

RIBEYE 16OZ
Bursting with flavour, recommended medium 29.50

50 DAY AGED

Chef's Recommendation

BLACK ANGUS FILET MIGNON 10OZ
Two 5oz cuts of fillet, beautifully delicate and tender. Recommended rare 30.50

GRAIN FED RIBEYE 10OZ
Fine marbling results in an intense buttery flavour, recommended medium 26.95

BLACK ANGUS BISTRO RUMP 8OZ
Full flavour, recommended medium 17.95

BLACK ANGUS RIBEYE 8OZ
A finely marbled cut, recommended medium 21.50

BLACK ANGUS SIRLOIN 10OZ
Deliciously flavoursome, recommended medium rare 24.95

SHARING CUTS

CÔTE DE BOEUF 28OZ
The ultimate ribeye sharing experience – aged and served on the bone for a deep flavour. Its fine marbling caramelises when cooked for a succulent taste. A showstopper to share or for one to enjoy if hungry! Recommended medium 55.95

CHATEAUBRIAND 16OZ
Hand-cut from the fillet primal, this 30 day aged 'Masters of Steak' accredited steak is one of the most tender cuts, recommended medium rare 51.95

MASTER BUTCHER'S CUT

Coming Soon...

DELICIOUS DISCOVERIES FOR A TRUE STEAK CONNOISSEUR.

We are excited to be currently aging a very special new cut to add to our selection.

BOOK NOW TO TRY OUR NEW MASTER BUTCHER'S CUT, LAUNCHING 29TH OCTOBER

STEAK EXTRAS

Truffle Mac & Cheese v 4.95
Camembert Mashed Potato v 4.95
Halloumi Fries v 4.95
Whole Giant Tiger Prawn 8.95

Half Rack of Barbecue Ribs 7.50
Cauliflower Cheese v 4.25
Stuffed Marrowbone 4.95

Enjoy any of the 3 sides below for £10

Onion Loaf v 3.75
Ratatouille ve 3.75
Mixed Salad ve 3.75

Mac & Cheese v 3.95
Garlic Button Mushrooms v 3.50
Garlic Sautéed Greens v 4.25

PRIME BURGERS

All our burgers are served in a glazed brioche bun with lettuce, tomato, seasoned fries & slaw.

Chef's Recommendation

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 17.25

BACON & CHEESE BURGER

Prime beef burger, smoked streaky bacon, Monterey Jack, special recipe burger sauce 12.95

ROASTED FENNEL, QUINOA & PIQUILLO PEPPER BURGER v

Cucumber ribbons, sour cream, special recipe burger sauce 12.50

GLAZED CHICKEN BURGER

Chipotle-glazed chicken, smoked streaky bacon, sweetcorn purée, Monterey Jack 14.95

MAINS

MINT & GARLIC LAMB RUMP

Dauphinoise potato, ratatouille, fine green beans, a rich Bordelaise sauce 17.50

BUTTERMILK CHICKEN

Boneless half chicken, sweetcorn purée, dauphinoise potato, tenderstem broccoli, chicken dripping gravy 15.75

SMOKY BARBECUE RIBS

Pork ribs, smoky barbecue glaze, seasoned fries, slaw Half 12.75, Full 16.75

Chef's Recommendation

PORK FILLET WRAPPED IN BACON

Dauphinoise potato, asparagus, spinach, apple & sage jelly, crispy pancetta, roasted apple, a rich Bordelaise sauce 18.95

FISH & VEGETARIAN

GRILLED SEA BASS

Crushed baby potatoes, grilled tenderstem broccoli, lobster & Prosecco sauce 15.95

ROASTED CAULIFLOWER WEDGE ve

Sweetcorn purée, pomegranate, savoury granola, baby potatoes 12.25

HAND-BATTERED COD

Triple-cooked chunky chips, tartare sauce, minted crushed peas 13.75

SALADS

SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce with Long Clawson Stilton crumb, smoked bacon, cherry tomatoes, avocado, blue cheese dressing 10.95

add sliced fillet tails 6.00

add chicken breast 3.50

add fried halloumi 3.50

add flattened rump 7oz 6.00

SOMETHING ON THE SIDE?

Truffle Mac & Cheese v 4.95

Camembert Mashed Potato v 4.95

Halloumi Fries v 4.95

Onion Loaf ve 3.75

Ratatouille ve 3.75

Whole Giant Tiger Prawn 8.95

Half Rack of Barbecue Ribs 7.50

Cauliflower Cheese v 4.25

Mixed Salad ve 3.75

Mac & Cheese v 3.95

Seasoned Fries v 3.25

Triple-Cooked Chunky Chips v 4.25

Sweet Potato Fries v 4.25

Garlic Button Mushrooms v 3.50

Garlic Sautéed Greens v 4.25

Enjoy any of the 3 sides below for £10

DESSERTS

ESPRESSO TIRAMISU v

Light sponge soaked in Vodka-laced coffee, whipped cream, cocoa 6.75

BANOFFEE PIE v

Biscuit base, rich toffee, cream and caramelised bananas 6.75

BELGIAN CHOCOLATE BROWNIE v

Served warm with vanilla bean ice cream, rich Belgian chocolate sauce and a dark chocolate shard 6.25

Chef's Recommendation

KNICKERBOCKER GLORY SUNDAE v

Vanilla bean ice cream, brownie bites, strawberries, raspberries, whipped cream, dark chocolate shard 7.25

PEACH, MANGO & PASSION FRUIT ÉTON MESS v

Crunchy meringue blended with whipped cream 6.95

STICKY TOFFEE PUDDING v

Rich salted butterscotch sauce, vanilla bean ice cream 6.50

CLASSIC CRÈME BRÛLÉE v

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

BRAMLEY APPLE & RHUBARB CRUMBLE ve

Served with vegan custard (ve) or vanilla bean ice cream (v) 6.75

Perfect to Share

GIGANTIC CHOCOLATE FUDGE CAKE v

Perfect for sharing for an ultra-indulgent treat. Hot chocolate sauce, cherries in Kirsch and whipped cream 13.95

ICE CREAM & COOKIE v

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

MINI DESSERT & COFFEE v

Your choice of mini Crème Brûlée, mini Chocolate Brownie or mini Eton Mess with freshly brewed tea or coffee 5.25

HOT DRINKS

FLAT WHITE 2.50

AMERICANO 2.50

CAPPUCCINO 2.65

ESPRESSO 2.30/2.65

LATTE 2.65

MACCHIATO 2.50

FLOATER COFFEE 2.65

HOT CHOCOLATE 2.65

BREAKFAST TEA 2.30

CAMOMILE TEA 2.30

EARL GREY 2.30

PEPPERMINT TEA 2.30

THE PERFECT GIFT

Why not give the gift of steak - the ultimate treat for steak lovers. Our gift cards can be purchased online at millerandcarter.co.uk to send via post, email or SMS. Or simply ask a member of our team to purchase in our restaurants, where our team will carefully package your present up in our exclusive Gift holders for a beautifully presented gift.

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.