



THEATRE MENU

MILLER & CARTER
- STEAKHOUSE -

Theatre SET MENU

2 courses from £16.95 | 3 courses from £19.95

Available every day 4pm – 7pm, 9.30pm – 10.30pm | Only valid with same day theatre ticket

STARTERS

STICKY CHIPOTLE CHICKEN

Sweet chipotle chilli-glazed chicken bites with toasted sesame seeds, served with a dressed slaw

SALT & PEPPER CALAMARI

Served with black garlic aioli

BAKED CHEDDAR MUSHROOMS v

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

MAINS

BARBECUE GLAZED CHICKEN

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

GRILLED SEA BASS

Served with samphire mash potato, roasted Mediterranean-style vegetables, green beans and pesto velouté (£3 supplement)

BACON & SMOKED CHEDDAR BURGER

Served in a glazed brioche bun, with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw

TEMPURA HAND BATTERED COD

Served with seasoned fries, tartare sauce and minted crushed peas

CLASSIC CAESAR SALAD

With crunchy gem lettuce and Grana Padano, topped with garlic croutons and marinated anchovies with your choice of grilled chicken or grilled goats cheese

OVEN ROASTED STUFFED AUBERGINE ve

Stuffed with rich tomato sauce, black olives, peppers and orzo pasta. Topped with savoury granola and a dressed salad

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

If you are looking for a lighter version of our experience replace your fries or potatoes and onion loaf with a delicious salad

30 DAY AGED RUMP 8OZ

A firm texture and rich flavour, recommended medium (£3 supplement)

30 DAY AGED SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare (£6 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

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

DESSERTS

BELGIAN CHOCOLATE BROWNIE v

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

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries

STICKY TOFFEE PUDDING v

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

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. All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. 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.