

VALENTINE'S SET MENU

Three courses from only £28.95 per person

STARTERS

SPICED RUM BARBECUE WINGS

With buttermilk ranch dressing

SALT & PEPPER CALAMARI

Served with garlic aioli

BAKED CHEDDAR MUSHROOMS v

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

WILD ATLANTIC SCALLOPS

Served with lobster & Prosecco sauce, peas, crispy pancetta and straw fries (£2.50 supplement)

MAINS



THE STEAK EXPERIENCE

by the Masters of Steak

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 and choose your steak sauce and wedge dressing.

BLACK ANGUS BISTRO RUMP 8OZ

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

GRAIN-FED RIBEYE 10OZ

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

SIRLOIN 8OZ

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

FILLET 8OZ

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

BLACK ANGUS RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium

Perfect for sharing...

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 (£7 supplement per person)

BUTCHER'S BLOCK 26OZ

Explore a variety of steak flavours and cuts - 50 day aged Black Angus Ribeye 8oz, 30 day aged Rump 8oz and two cuts of 50 day aged Black Angus Fillet 5oz. Served with a brisket stuffed marrow bone (£10 supplement per person)

YOUR STEAK, YOUR WAY

Choose your wedge dressing

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

Choose your steak sauce

British Beef Dripping, Porcini Mushroom & Black Garlic, Rich Bordelaise, Three Peppercorn, Classic Béarnaise or Churrasco

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 and steak sauce, listed above.

BUTCHER'S BURGER

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

GRILLED SEA BASS & CRAYFISH

Served on crushed baby potatoes, grilled tenderstem broccoli with a lobster & prosecco sauce

MINT & GARLIC LAMB RUMP

Served with dauphinoise potato, chorizo, cauliflower, peas and a rich bordelaise sauce

ROASTED CAULIFLOWER WEDGE ve

Served with sweetcorn purée, pomegranate, savoury granola and baby potatoes

DESSERTS

STICKY TOFFEE PUDDING v

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

CLASSIC CRÈME BRÛLÉE v

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

BELGIAN CHOCOLATE BROWNIE v

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

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 (£2 supplement)

MILLER'S INDULGENT SHARING BOARD v

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

Per person, our mains vegetarian option can be enjoyed from £25.95 for three courses

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 descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes.

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.