

LUNCH MENU

NIBBLES

PRE-DINNER COCKTAIL

APEROL SPRITZ – FRENCH MARTINI
RASPBERRY & PEACH GINTONICA

BREAD BOARD

Blended bone marrow & beef dripping butter, olive oil & balsamic vinegar, marinated olives 5.95

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

PADRÓN STYLE PEPPERS ve 4.25

STARTERS

SAUTÉED GARLIC PRAWNS

Toasted ciabatta, fresh tomato salsa 7.95

SALT & PEPPER CALAMARI

Lemon garlic aioli 7.25

STICKY CHIPOTLE CHICKEN

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

DUCK PARFAIT

Apple & date chutney, toasted ciabatta 6.75

OAK-SMOKED SALMON

Lemon, capers, horseradish cream, rye bread 7.75

CROXTON MANOR SOUFFLÉ v

Glazed with Mature Cheddar cheese, topped with parsley 7.25

ANGUS BEEF CARPACCIO

Ginger, lime & soy dressing, topped with pea shoots 7.50

BAKED CHEDDAR MUSHROOMS v

Creamy Cheddar cheese & spinach sauce, toasted breads 6.25

WILD ATLANTIC SCALLOPS

Lobster & Prosecco sauce, peas, crispy pancetta, straw fries 9.50

SHARERS

MEAT TASTING BOARD

Spiced rum BBQ chicken wings, oak smoked beef meatballs, beef barbacoa, classic mac & cheese, hand-cut nachos, garlic bread 14.50

HOUSE NACHOS v

Aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado, jalapeños to share 8.95, for one 5.75

Add pulled beef & burnt ends chilli to share 9.95, for one 6.25

Chef's Recommendation

SEAFOOD & SHELLFISH PLATTER

A real showstopper, perfect to share for a celebration. Tempura battered prawns, salt & pepper calamari, padron-style peppers, smoked mackerel pâté, moules marinière, lemon garlic aioli, toasted breads 20.50



THE STEAK EXPERIENCE *by 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 and all of our head chefs are accredited 'Masters of Steak' after attending our dedicated Steak School.

YOUR STEAK, YOUR WAY

All of our steaks are served with parsley butter, seasoned fries, balsamic beef tomato, wedge salad, steak sauce and our famous onion loaf. Then it's down to you to be the master of your steak, with four simply delicious choices to make. **Something lighter?** Swap your butter, onion loaf and seasoned fries for a larger wedge salad with avocado and tomatoes and your choice of steak sauce.

1 Choose your steak and 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	Thoroughly cooked with a hint of pink
WELL DONE	Brown throughout

2 Choose your steak sauce

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

3 Choose your wedge dressing

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

4 Choose to upgrade your fries

- Sweet Potato Fries v (£1 supplement)
- Triple-Cooked Chunky Chips v (£1 supplement)
- Baked Sweet Potato with Sour Cream & Bacon (£2 supplement)

30 DAY AGED PRIME STEAK CUTS

Awarded 'Masters of Steak' by the Craft Guild of Chefs.

SIRLOIN 8OZ / 12OZ

A delicate flavour, 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

RIBEYE 16OZ

Bursting with flavour, recommended medium 29.50

T-BONE 20OZ

One side a tender fillet, the other a flavoursome sirloin, recommended medium rare 29.95

RUMP 8OZ

A firm texture and rich flavour, recommended medium 15.95

50 DAY AGED MASTER BUTCHER'S CHOICE

Chosen by our Master Butcher from around the world.

Chef's Recommendation

GRAIN-FED RIBEYE 10OZ

Fine marbling with an intense buttery flavour, recommended medium 26.95

BLACK ANGUS FILET MIGNON 10OZ

Two 5oz cuts of fillet, recommended rare 30.50

BLACK ANGUS RIBEYE 8OZ

A finely marbled cut, recommended medium 21.50

BLACK ANGUS SIRLOIN 10OZ

Deliciously flavoursome, recommended medium rare 24.95

BLACK ANGUS BISTRO RUMP 8OZ

Full flavour, recommended medium 17.95

Chef's Recommendation

WAGYU FILLET 8OZ

Known as some of the finest beef in the world. Ever so tender and delicate, recommended rare 43.95

STEAK EXTRAS A LITTLE TREAT

Camembert Mashed Potato v 4.95

Cauliflower Cheese v 4.25

Truffle Mac & Cheese v 4.95

Stuffed Marrow Bone 7.75

Creamy Spinach v 4.50

Mediterranean-style Vegetables ve 3.75

Halloumi Fries v 4.95

Giant Tiger Prawn 8.95

Half Rack of Barbecue Ribs 7.50

Enjoy any of the three sides below for £10

Mac & Cheese v 3.95

Garlic Button Mushrooms v 3.50

Garlic Sautéed Greens v 4.25

Mixed Salad ve 3.75

Onion Loaf v 3.75

THE ULTIMATE SHARING EXPERIENCE

Chef's Recommendation

HANGING CÔTE DE BOEUF 28OZ

Served hanging for you to cut from the bone and enjoy, recommended medium 55.95

BUTCHER'S BLOCK 26OZ

Black Angus Ribeye 8oz, Rump 8oz and two cuts of Black Angus Fillet 5oz, served with a stuffed marrow bone 63.95

CHATEAUBRIAND 16OZ

30 day aged 'Masters of Steak' accredited, recommended medium rare 51.95

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. *Mini dessert & cocktail choices may be purchased by over 18s only, ID may be required.

MILLER & CARTER
- STEAKHOUSE -

PRIME BURGERS

Served in a glazed brioche bun with lettuce, tomato, seasoned fries and slaw

Chef's Recommendation

BUTCHER'S BURGER

Sliced fillet tails cooked to your liking, barbacoa Béarnaise, smoked streaky bacon, Monterey Jack, fried egg, crispy onion loaf, special recipe burger sauce 17.25

BACON & CHEESE BURGER

Smoked streaky bacon, Monterey Jack, special recipe burger sauce 12.95

GLAZED CHICKEN BURGER

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

ROASTED FENNEL, QUINOA & PIQUILLO PEPPER BURGER v

Cucumber ribbons, sour cream, special recipe burger sauce 11.95

UPGRADE YOUR FRIES

Sweet Potato Fries v (£1 supplement)

Triple-Cooked Chunky Chips v (£1 supplement)

Baked Sweet Potato with Sour Cream & Bacon (£2 supplement)

LUNCH FAVOURITES

SIGNATURE STEAK SANDWICH

Tender fillet tails, served on toasted ciabatta with Monterey Jack, onion loaf, iceberg lettuce, tomato salsa, seasoned fries 11.25

FLAT BREADS

Folded, leavened Middle Eastern style flatbreads, filled with chopped salad and your choice of:

FILLET TAILS & BEEF DRIPPING

Tender fillet tails, horseradish mayonnaise, onion loaf 11.25

HALLOUMI & MEDITERRANEAN-STYLE VEGETABLES v

Citrus yoghurt dressing 10.25

STICKY CHIPOTLE CHICKEN

Scotch bonnet mayonnaise 9.50

MAINS

MINT & GARLIC LAMB RUMP

Dauphinoise potato, chorizo, cauliflower, silverskin onions, peas, rich bordelaise sauce 16.95

Chef's Recommendation

PORK FILLET WRAPPED IN BACON

Apple three ways, dauphinoise potato, green beans, Mediterranean-style vegetables 18.95

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

BARBECUE GLAZED CHICKEN

Monterey Jack, smoky barbecue sauce, pancetta crumb, crispy onion loaf, seasoned fries, slaw 12.75

Chef's Recommendation

SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce, Long Clawson Stilton crumb, smoked bacon, cherry tomatoes, avocado, blue cheese dressing 10.95 with sliced fillet tails 16.95

SALADS

CLASSIC CAESAR SALAD

Baby gem, Grana Padano, garlic croutons, anchovies 10.50

with grilled chicken breast 3.50

with 50 day aged flattened rump 7oz 6.00

with roasted salmon 5.00

FIXED PRICE MENU*

ONE COURSE FROM £8.50 • TWO COURSES FROM £11.50 • THREE COURSES FROM £14.50

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

Creamy Cheddar cheese & spinach sauce, toasted breads

SALT & PEPPER CALAMARI

Lemon garlic aioli

50 DAY AGED STEAK FRITES 7OZ

Onion loaf, seasoned fries, balsamic glazed beef tomato, served pink (£3 supplement)

BUTTERMILK CHICKEN SCHNITZEL

Tomato and avocado salad, seasoned fries, buttermilk ranch dressing

HAND-BATTERED COD

Seasoned fries, tartare sauce, peas

MILLER'S MAC & CHEESE v

Served with garlic bread. Upgrade to Beef Barbacoa (£1 supplement)

PRIME STEAK BURGER

Minced from the finest prime steak, served with seasoned fries. Add smoked streaky bacon and Monterey Jack (£1 supplement)

SEA BASS FILLET

Mashed potato, lobster & Prosecco sauce, green beans, tomato salsa

GOAT'S CHEESE, ROASTED CAULIFLOWER & SPINACH RISOTTO v

DESSERTS

CARAMEL APPLE CRUMBLE TART v

Vanilla bean ice cream or custard

SALTED CARAMEL PROFITEROLES v

Warm Belgian chocolate sauce, perfect for dipping

ICE CREAM & COOKIE v

A choice of vanilla bean, double chocolate or strawberry ice cream

SOMETHING ON THE SIDE?

Mixed Salad ve 3.75

Garlic Sautéed Greens v 4.25

Mediterranean-style Vegetables ve 3.75

Creamy Spinach v 4.50

Garlic Button Mushrooms v 3.50

Mac & Cheese v 3.95

Cauliflower Cheese v 4.25

Camembert Mashed Potato v 4.95

Onion Loaf v 3.75

Halloumi Fries v 4.95

Sweet Potato Fries v 4.25

Triple-Cooked Chunky Chips v 4.25

Seasoned Fries v 3.25

Baked Sweet Potato with

Sour Cream & Bacon 4.95

THURSDAY NIGHT TREATS

Dates & Steaks:

Thursday evenings from 5pm, make a date for a wonderfully prepared three-course meal from £26.95

*Subject to availability, please ask our team for details

DESSERTS

BANOFFEE PIE v

Biscuit base, rich toffee, cream, caramelised bananas 6.50

PORNSTAR MARTINI MOUSSE v

Passionfruit, mango, Prosecco, Vodka, whipped cream 6.95

STICKY TOFFEE PUDDING v

Salted butterscotch sauce, vanilla bean ice cream 6.50

KNICKERBOCKER GLORY SUNDAE v

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

CLASSIC CRÈME BRÛLÉE v

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

BLACKCURRANT MOUSSE TART ve

Strawberry & Prosecco sorbet, fresh berries 6.75

BRITISH CHEESE BOARD v

Double Gloucester, Shropshire Blue and Somerset Camembert served with mixed seed biscuits, celery, grapes 7.95

ICE CREAM & COOKIE v

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

BELGIAN CHOCOLATE BROWNIE v

Served warm with pecan praline ice cream, rich Belgian chocolate sauce, dark chocolate & pistachio shard 6.25

BRAMLEY APPLE TARTE TATIN v

A choice of ice cream: Irish liqueur, vanilla bean, double chocolate, strawberry or pecan praline 6.75

ESPRESSO TIRAMISU v

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

MINI DESSERT & COCKTAIL v

Choice of Pornstar Martini with mini crème brûlée, Espresso Martini with mini brownie or Koko Kolada with mini Pornstar Martini mousse 10.25

MINI DESSERT & COFFEE v

A choice of mini brownie, mini crème brûlée or mini Pornstar Martini mousse, with your choice of coffee or tea 5.25

SHARING DESSERTS

GIGANTIC CHOCOLATE FUDGE CAKE v

Perfect for sharing, hot chocolate sauce, cherries in Kirsch, whipped cream 13.95

MILLER'S INDULGENT SHARING BOARD v

Belgian chocolate brownie, banoffee pie, almond macarons, blackcurrant mousse tart, strawberry & Prosecco sorbet, coconut milk sorbet 10.75

*Not available on Bank holidays