

## 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 6.95

**PRAWN & CRAYFISH COCKTAIL**  
Avocado, samphire, baby gem lettuce, zesty citrus yoghurt dressing 7.95

**STICKY CHIPOTLE CHICKEN**  
Sweet chipotle chilli-glazed chicken bites, toasted sesame seeds 6.95

### *Chef's Recommendation*

**WILD ATLANTIC SCALLOPS**  
Lobster & Prosecco sauce, peas, crispy pancetta, straw fries 9.75

**BAKED CHEDDAR MUSHROOMS v**  
Creamy Cheddar cheese & spinach sauce, with toasted breads 6.50

**DUCK PARFAIT^**  
Apple, date & tamarind chutney, with toasted ciabatta 6.95

## SHARERS

**HOUSE NACHOS v**  
Aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado & jalapeños  
For one 5.95, to share 8.95  
add burnt ends beef chilli  
For one 6.45, to share 9.95

**BOX-BAKED CAMEMBERT v**  
Topped with apple, date & tamarind chutney, served with toasted breads 12.50

## 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

<b>BLUE</b>	Red throughout
<b>RARE</b>	Mostly red with a hint of pink
<b>MEDIUM RARE</b>	Mostly pink with a hint of red
<b>MEDIUM</b>	A central pink band
<b>MEDIUM WELL</b>	A hint of pink
<b>WELL DONE</b>	Brown throughout

#### 2 Choose a steak sauce

- Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise\*
- Three Peppercorn\*
- Classic Béarnaise\*
- Tomato Chimichurri

#### 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 21.95, 12oz 29.75

**FILLET 8OZ**  
The most tender steak, recommended rare 28.50

**SURF & TURF FILLET 8OZ**  
Fillet 8oz topped with whole giant tiger prawn, recommended rare 36.95

**RUMP 8OZ**  
A firm texture and rich flavour, recommended medium 16.95

**T-BONE 20OZ**  
On one side a tender fillet, on the other a flavoursome sirloin, recommended medium rare 31.50

**RIBEYE 16OZ**  
Bursting with flavour, recommended medium 30.95

## 50 DAY AGED

**BLACK ANGUS FILET MIGNON 10OZ**  
Two 5oz cuts of fillet, beautifully delicate and tender. Recommended rare 31.95

### *Chef's Recommendation*

**GRAIN FED RIBEYE 10OZ**  
Fine marbling results in an intense buttery flavour, recommended medium 28.50

**BLACK ANGUS BISTRO RUMP 8OZ**  
Full flavour, recommended medium 18.95

**BLACK ANGUS RIBEYE 8OZ**  
A finely marbled cut, recommended medium 22.95

**BLACK ANGUS SIRLOIN 10OZ**  
Deliciously flavoursome, recommended medium rare 26.50

## 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 56.95

**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 53.95

**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 our brisket stuffed marrow bone 64.95

## MASTER BUTCHER'S CUT *Delicious discoveries for a true steak connoisseur*

### 30 DAY AGED BONE-IN NEW YORK STRIP 18OZ

Cut from the striploin and served on the bone - this cut is an exceptional treat for steak lovers. It's beautifully tender and characterised by a fine layer of fat that runs along the bone, producing a rich and mature flavour. Recommended medium rare 32.95

*Available for a limited time only.*

*We recommend our Cabernet Sauvignon, Xanadu from Australia as the perfect partner to this cut. A rich and robust red wine with spicy notes of pepper.*

## STEAK EXTRAS

Truffle Mac & Cheese v 5.25

Camembert Mashed Potato v 5.25

Halloumi Fries v 4.95

Whole Giant Tiger Prawn 8.95

Cauliflower Cheese v 4.50

Stuffed Marrow Bone 4.95

Grilled Half Lobster 8.95

Enjoy any of the 3 sides below for £10

Onion Loaf v 3.95

Ratatouille ve 3.95

Mixed Salad ve 3.75

Mac & Cheese v 4.25

Garlic Button Mushrooms v 3.50

Garlic Sautéed Greens v 4.50

## 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<sup>^</sup>

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 17.95

#### BACON & CHEESE BURGER

Prime beef burger, smoked streaky bacon, Monterey Jack, special recipe burger sauce 13.75

#### ROASTED FENNEL, QUINOA & PIQUILLO PEPPER BURGER v

Cucumber ribbons, sour cream, special recipe burger sauce 12.95

#### GLAZED CHICKEN BURGER

Chipotle-glazed chicken, smoked streaky bacon, sweetcorn purée, Monterey Jack 15.95

## MAINS

#### MINT & GARLIC LAMB RUMP<sup>^</sup>

Dauphinoise potato, ratatouille, fine green beans, a rich Bordelaise sauce 18.50

#### BUTTERMILK CHICKEN

Boneless half chicken, sweetcorn purée, dauphinoise potato, tenderstem broccoli, chicken dripping gravy 16.50

#### SMOKY BARBECUE RIBS

Pork ribs, smoky barbecue glaze, seasoned fries, slaw Half 13.50, Full 17.50

### *Chef's Recommendation*

#### PORK FILLET WRAPPED IN BACON<sup>^</sup>

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

## FISH & VEGETARIAN

#### GRILLED SALMON

Crushed baby potatoes, grilled tenderstem broccoli, lobster & Prosecco sauce 16.95

#### BUTTERNUT SQUASH & MUSHROOM TART ve

With ratatouille, fine green beans, baby potatoes, sunblush pepper & herb dressing 12.95

#### HAND-BATTERED COD

Triple-cooked chunky chips, tartare sauce, minted crushed peas 14.25

## 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 grilled salmon 6.00

add flattened rump 7oz 6.00

## SOMETHING ON THE SIDE?

Truffle Mac & Cheese v 5.25

Camembert Mashed Potato v 5.25

Halloumi Fries v 4.95

Stuffed Marrow Bone 4.95

Whole Giant Tiger Prawn 8.95

Cauliflower Cheese v 4.50

Grilled Half Lobster 8.95

Seasoned Fries v 3.50

Triple-Cooked Chunky Chips v 4.50

Sweet Potato Fries v 4.50

Enjoy any of the 3 sides below for £10

Onion Loaf ve 3.95

Ratatouille ve 3.95

Mixed Salad ve 3.75

Mac & Cheese v 4.25

Garlic Button Mushrooms v 3.50

Garlic Sautéed Greens v 4.50

## DESSERTS

#### ESPRESSO TIRAMISU v

Light sponge soaked in Vodka-laced coffee, whipped cream, cocoa 6.95

#### BANOFFEE PIE v

Biscuit base, rich toffee, cream and caramelised bananas 6.95

#### BELGIAN CHOCOLATE BROWNIE v

Served warm with vanilla bean ice cream, rich Belgian chocolate sauce and a dark chocolate shard 6.50

### *Chef's Recommendation*

#### KNICKERBOCKER GLORY SUNDAE v

Vanilla bean ice cream, brownie bites, strawberries, raspberries, whipped cream, dark chocolate shard 7.50

#### PEACH, MANGO & PASSION

#### FRUIT ETON MESS v

Crunchy meringue blended with whipped cream 7.25

#### 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) 6.95

### *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. ^ = this dish contains alcohol.