

LUNCH MENU

MILLER & CARTER
- STEAKHOUSE -

NIBBLES

TOASTED BREADS & BEEF DRIPPING BUTTER £3.75

BREAD BOARD PLATTER

Served with marinated olives, a blend of olive oil & balsamic vinegar, pesto and smoked beef dripping butter £5.95

GARLIC BREAD WITH MELTED CHEESE v

for one £3.75, to share £4.75

MEDITERRANEAN OLIVES v £2.95

SHARERS

TASTING BOARD

Beef & bourbon meatballs, sticky chilli-hoisin glazed chicken & duck wings, beef barbacoa mac & cheese, hand-cut nachos, buttermilk ranch dip and garlic ciabatta £13.95

MEZZE PLATTER

Camembert & Pinot Grigio fondue topped with a savoury nut granola, chargrilled chorizo sausages topped with tomato & spring onion salsa, hand-cut nachos, olives and a crispy pancetta, mozzarella & avocado salad £11.75

CHEFS MEAT BOARD

Cured meats, beef barbacoa stuffed yorkies, smoked beef bacon, olives, Biltong toasted ciabatta, pickled chilli peppers, fresh tomato salsa and beef dripping sauce £13.50

STARTERS

SEARED ATLANTIC SCALLOPS

Served with parmentier potatoes, Champagne thermidor sauce, tempura samphire and fresh tomato salsa £8.95

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar & spinach sauce, served with toasted artisan breads £5.95

BEEF BARBACOA STUFFED YORKIES

With crispy onion loaf, aged Cheddar cheese and beef dripping sauce £6.25

HAND-CUT NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, guacamole and jalapeños for one £5.50, to share £8.50

Add Pulled Beef & Burnt Ends Chilli for one £5.95, to share £8.95

THE STEAK EXPERIENCE

Perfectly aged, expertly grilled

All our prime steaks are aged for at least 30 days then cooked exactly to your liking. Served with parsley butter, seasoned fries, balsamic beef tomato, your choice of steak sauce and a slice of our famous onion loaf. Fully savour the taste of your steak with our complimentary lettuce wedge and your choice of dressing.

PRIME STEAK CUTS

30 day aged

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare 8oz £18.95, 12oz £23.95

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £24.50

RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium £21.50

T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £28.95

Recommended by our master butcher

RIBEYE 16OZ

A thick cut, bursting with flavour and almost as tender as fillet, recommended medium £26.95

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium £17.50

RUMP 8OZ

A firm texture and rich flavour, recommended medium £14.95

YOUR STEAK, YOUR WAY

Tell us how you'd like it cooked

BLUE Seared on the outside but completely red throughout

RARE Seared outside and still 75% red through the centre

MEDIUM RARE Mostly pink to red centre. Soft and juicy on the inside

MEDIUM A more pronounced band of pink in the centre

MEDIUM WELL Thoroughly cooked with a slight hint of pink inside

WELL DONE Completely cooked until brown throughout

Choose a wedge dressing

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

Choose a steak sauce

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

STEAKS TO EXPLORE

50 day aged and bursting with flavour

Exclusive steaks chosen by our master butcher and sourced from around the world

GRAIN FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium £20.95

BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, grass fed for a richer flavour, recommended medium rare £23.95

ULTIMATE SHARING EXPERIENCE

Indulge together

BUTCHER'S BLOCK 24OZ

Explore a variety of steak flavours and cuts – 30 day aged fillet 8oz, 50 day aged grain fed ribeye 8oz and 30 day aged rump 8oz. Served with a brisket stuffed marrow bone £58.95

Perfectly accompanied by an Eagle's Nest Merlot. Juicy, peppered and slightly smokey.

CHATEAUBRIAND 16OZ

Cut from the beef tenderloin, this most tender of cuts, recommended medium rare £46.95

Delicious with a Bridlewood Pinot Noir. Fresh and light with rich dark berries and a little vanilla.

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our master butcher, recommended medium. Limited availability £50.95

Enjoy with a world famous Bordeaux classic Mouton Cadet Reserve. Rich and full bodied, the perfect partner to a full-flavoured ribeye.

All our wine prices are included in our wine list

Tailor your steak experience with the option of seasoned sweet potato fries. £1 supplement.

STEAK SIDES

The perfect accompaniment for your steak

MILLER'S MAC & CHEESE

Classic v £3.95

Creamy Lobster £4.95

Pulled Beef Barbacoa £4.50

Stuffed Marrow Bone £7.75

Tender beef brisket mixed with beef dripping sauce, topped with crispy onions and aged Cheddar cheese sauce

Lobster & King Prawns Tempura £6.25

Grilled Half Lobster £8.50

Served with garlic butter

Grana Padano & Garlic Stem Broccoli £3.50

Crispy Pancetta, Avocado & Mozzarella Salad £3.50

Garlic Button Mushrooms v £2.95

Half Rack Barbecue Ribs £7.50

Garlic Sautéed Greens v £3.75

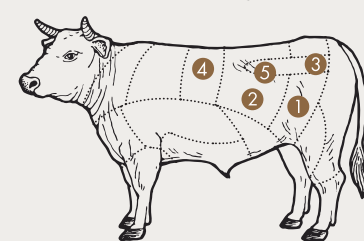
Baked Cheddar Mushrooms v £4.25

Spicy Corn & Smoked Cheese Fritters v £4.25

OUR MASTER BUTCHER'S GUIDE

Our cattle are reared on hand-picked British and Irish farms accredited to the highest quality standards. Our steaks are hand cut by our expert butchers and matured using our own Miller & Carter method for at least 30 days.

All our head chefs go through our dedicated Steak School where they learn the skills required to relax and 'bloom' the meat, then season and grill the steak perfectly.



- 1 Rump
- 2 Sirloin
- 3 Fillet
- 4 Ribeye
- 5 T-bone

V = made with vegetarian 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.

PRIME STEAK BURGERS

All our beef burgers are minced from the finest prime steak and served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw.

SMOKE & FIRE BURGER

Topped with Scotch Bonnet chilli salsa, smoked beef bacon, barbecue sauce and smoked Cheddar cheese £12.50

Recommended by our chefs

UPTOWN PEPPERCORN BURGER

Topped with smoked beef bacon, crumbled Stilton, free range fried egg, crispy onion loaf and cracked peppercorn sauce £13.95

BACON & SMOKED CHEDDAR BURGER

Topped with Cornish kiln smoked bacon and smoked cheddar cheese £11.95

STEAK HOUSE BURGER

Topped with slow cooked beef, smoked beef bacon, smoked Cheddar cheese and beef dripping sauce £15.50

GLAZED CHICKEN BURGER

Chilli-hoisin glazed chicken breast, topped with Cornish kiln smoked bacon, spicy corn fritter and smoked Cheddar cheese £14.95

MAKE YOUR BURGER EVEN TASTIER:

Smoked beef bacon, Cornish kiln smoked bacon, Onion loaf, Stilton, each £1.00

Smoked Cheddar cheese, Guacamole, Jalapenos, Salsa, each £0.50

FROM OUR CHARGRILL

SLOW COOKED BONELESS BEEF RIB

Tender beef rib served with creamy mashed potato, crispy onions, beef dripping Bordelaise sauce and buttered greens £16.95

TANDOORI STYLE MARINATED LAMB RUMP

Served with dauphinoise potatoes, parsnip purée, glazed roasted roots, tenderstem broccoli and rich Bordelaise sauce £18.95

Recommended by our chefs

BUTTERMILK CHICKEN EXPERIENCE

The Ultimate Chicken Experience - Boneless tender half chicken with a rich chicken dripping gravy and crispy chicken skin. Served with a spicy corn & smoked cheese fritter, poached egg, grilled asparagus and seasoned fries £15.25

SMOKEY BARBECUE RIBS

Succulent pork ribs with a smokey barbecue glaze, served with seasoned fries and dressed slaw
Half £12.50, Full £16.50

BARBECUE GLAZED CHICKEN

Topped with smoked Cheddar cheese, smokey barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, seasoned fries and dressed slaw £12.25

FISH, SALAD & VEGETARIAN

PESTO CRUSTED SEA BASS

Served with crushed baby potatoes, roasted vegetable tartare, sugar snap peas, samphire and a tarragon infused hollandaise £15.25

SALMON SUPREME

Served with parsley buttered baby potatoes, braised red cabbage purée, wilted pak choi, sautéed greens and a white wine velouté £14.75

TEMPURA HAND BATTERED COD

Served with seasoned fries, tartare sauce and minted crushed peas £11.95

BUTTERNUT SQUASH & EMMENTAL ROULADE v

Served with braised red cabbage purée, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto velouté £12.25

ROASTED FENNEL, QUINOA & PIQUILLO PEPPER BURGER v

Topped with cucumber ribbons, sour cream, wheatberry & beetroot couscous, served with seasoned fries and dressed slaw £10.95

WHEATBERRY & BEETROOT COUSCOUS SALAD v

Roasted roots, wheatberry beetroot & couscous, chargrilled broccoli, grapes and baby leaves with a pineapple & ginger dressing, topped with a savoury nut granola

with grilled chicken breast £12.95

with 30 day aged rump 8oz £14.95

with grilled salmon £13.95

with grilled goat's cheese v £10.95

SOMETHING ON THE SIDE?

Mixed Salad, Dressed Slaw, Buttered Green Beans, Lettuce Wedge with choice of Dressing, each £2.95
Roasted Root Vegetables, Seasoned Sweet Potato Fries, Our Famous Onion Loaf, each £3.50

DESSERTS

BANOFFEE PIE v

A biscuit base, topped with rich toffee, cream and fresh caramelised bananas £5.95

RICH CHOCOLATE BROWNIE v

Served warm with praline ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard £5.95

FRESH BERRIES & SORBET MERINGUE

A refreshing strawberry & prosecco sorbet served with raspberry & white chocolate meringue, rhubarb & rose curd and fresh berries £6.25

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries £5.25

MILLER'S CHOCOLATE HAZELNUT BOMB v

An indulgently rich chocolate hazelnut ganache encased in a nutty chocolate shell and served with praline ice cream, a zesty orange curd and raspberry sugar tuile £7.95

LEMON & CLOTTED CREAM POSSET TART v

Served on a buttery biscuit base, with strawberry & prosecco sorbet, fresh berries, and rhubarb & rose curd £6.75

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £5.50

MINI DESSERT & COFFEE v

A choice of mini rich chocolate pot, mini lemon posset tart or mini creme brûlée with a choice of freshly brewed coffee or tea £4.95

BRITISH CHEESE BOARD v

Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed artisan biscuits, celery and grapes £6.95

INDULGENT TASTING BOARD

Mini classic crème brûlée, rich chocolate pot and a lemon & clotted cream posset tart. Served with vanilla bean ice cream, home baked biscuits and raspberry & white chocolate crushed meringue To share £8.95

SILVERPAIL ICE CREAM & COOKIE v

A choice of three ice creams, served with a home baked double chocolate cookie and rich Belgian chocolate sauce. Choice of vanilla bean, double chocolate, praline or strawberry £4.75

FIXED PRICE LUNCH

Two courses from £10.95 • Three courses from £13.95

Available from noon: Monday to Friday until 5pm, Saturday until 3pm.

STARTERS

STICKY CHILLI-HOISIN CHICKEN WINGS

Served with buttermilk ranch dressing

BAKED CHEDDAR MUSHROOMS v

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

SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise

SIGNATURE FLATBREADS

PULLED BEEF BARBACOA

Oven baked flatbread topped with pulled beef barbacoa, beef dripping sauce, crispy onion loaf and crumbled Stilton (£1.00 supplement)

GOATS CHEESE & ROASTED ROOTS v

Oven baked flatbread topped with caramelised goats cheese, pomegranate glazed roasted roots, onion loaf and savoury nut granola

BUTTERMILK CHICKEN & SMOKED BACON

Oven baked flatbread topped with buttermilk roasted chicken, sticky chilli-hoisin glaze, crispy smoked bacon, mozzarella and spicy corn fritter

MAINS

PRIME STEAK BURGER

Minced from the finest prime steak, served with seasoned fries
Add Cornish kiln smoked bacon and Smoked Cheddar cheese £1.00

TEMPURA HAND-BATTERED COD

With seasoned fries, tartare sauce and garden peas

SEA BASS FILLET

Served with creamy mashed potato, lobster & prosecco sauce, tempura samphire and fresh tomato salsa

CHICKEN SCHNITZEL

Served with pancetta, avocado & mozzarella salad, seasoned fries and buttermilk ranch dressing

30 DAY AGED PICANHA RUMP 6OZ

Served with our own onion loaf, seasoned fries and balsamic glazed beef tomato (£3.00 supplement)

CRAFT SANDWICHES

BEEF BARBACOA & BEEF DRIPPING

Tender beef brisket with British beef dripping sauce on toasted sourdough with Biltong mayonnaise, crispy onion loaf and smoked Cheddar cheese (£1.00 supplement)

BUTTERMILK CHICKEN, AVOCADO & BACON

Warm roasted chicken, crispy smoked bacon & avocado on a toasted sourdough bread, with ranch dressing & Grana Padano shavings

HAND BATTERED COD & TEMPURA SAMPHIRE

Succulent hand battered cod fillets in a toasted brioche bun with tartare sauce

DESSERTS

SILVERPAIL ICE CREAM & COOKIE v

Choice of vanilla bean, double chocolate or strawberry

CARAMEL APPLE CRUMBLE TART v

Served with vanilla bean ice cream or custard

SALTED CARAMEL PROFITEROLES v

Served with warm Belgian chocolate sauce, perfect for dipping