

Graduation Menu



MILLER & CARTER
- STEAKHOUSE -

GRADUATION SET MENU

Three courses from only £27.95 per person

STARTERS

BAKED CHEDDAR MUSHROOMS **v**

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

SALT & PEPPER CALAMARI

Served with black garlic aioli

SPICED RUM BARBECUE WINGS

With buttermilk ranch dressing

WILD ATLANTIC SCALLOPS

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

MAINS

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.

30 DAY AGED BISTRO RUMP 8OZ

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

30 DAY AGED SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare (£2 supplement)

30 DAY AGED RIBEYE 12OZ

Bursting with flavour, recommended medium (£5 supplement)

30 DAY AGED FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare (£8 supplement)

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, listed below.

YOUR STEAK, YOUR WAY

Choose your wedge dressing

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

Choose your steak sauce

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

SOMETHING ON THE SIDE?

- Mac & Cheese **v** £3.95
- Surf & Turf £6.25
- Garlic Sautéed Greens **v** £4.25
- Garlic Button Mushrooms **v** £3.25
- Grilled Half Lobster £8.95

PORK FILLET WRAPPED IN BACON

With apple three ways, dauphinoise potato, green beans and roasted Mediterranean-style vegetables

GRILLED SEA BASS

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

SMOKY BARBECUE RIBS

Succulent full rack of pork ribs with a smoky barbecue glaze, served with seasoned fries and dressed slaw

ROASTED CAULIFLOWER WEDGE **ve**

Served with sweetcorn purée, pomegranate and savoury granola

DESSERTS

BELGIAN CHOCOLATE BROWNIE **v**

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

PEACH, MANGO & PASSION FRUIT ETON MESS **v**

Crunchy meringue blended with whipped cream

STICKY TOFFEE PUDDING **v**

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

BLACKCURRANT MOUSSE TART **ve**

Served with strawberry & Prosecco sorbet and fresh berries

ENJOY A SPARKLING CELEBRATION

Treat the graduate to a little something to say well done

PROSECCO

ITALY (11%)

Delicate bubbles and fresh flavour

MERCIER BRUT NV

FRANCE (12%)

A delicious Champagne with flavours of ripe apples and pears

MOËT & CHANDON NV

FRANCE (12%)

Crisp and clean with citrus flavours. Available by the bottle only

Prices included on wine list

Our vegetarian options within the menu can be enjoyed for £22.95 per person

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.