



Festive
INDULGENCE

MILLER & CARTER
- STEAKHOUSE -

Festive Menu

Two courses from £22.95 | Three courses from £26.95
Three courses and a glass of Prosecco from £30.95

STARTERS

TOMATO, BASIL & RED PEPPER SOUP v

Drizzled with balsamic glaze and served with toasted breads

SMOKY CRANBERRY CHICKEN WINGS

Glazed with a chipotle & cranberry sauce, topped with sesame seeds and served with buttermilk ranch dressing

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar & spinach sauce, topped with savoury granola and served with toasted breads

POTTED SMOKED SALMON PÂTÉ

Served with toasted ciabatta & seeded rye breads

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.

RUMP 8OZ

A firm texture and rich flavour, recommended medium

SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare (£4.00 supplement)

RIBEYE 12OZ

Bursting with flavour, recommended medium (£7.00 supplement)

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare (£9.50 supplement)

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

HAND CARVED ROAST TURKEY

Hand carved turkey breast served with dauphinoise potato, pork & mustard duvets, pomegranate glazed roasted parsnips, carrots and sprouts with a rich gravy

BUTTERNUT SQUASH & EMMENTAL ROULADE v

Served with a savoury granola, garlic & cheese sauce, pomegranate glazed parsnips, carrots, sprouts and baby potatoes

SMOKED SALMON & CRAB TART

Served with samphire mash, tenderstem broccoli and sprouts with a Champagne thermidor sauce

DESSERTS

CHOCOLATE & SALTED CARAMEL GOLD BAR v

Served with orange sorbet

KUMQUAT & ALMOND CHRISTMAS PUDDING v

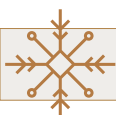
Served with warm brandy sauce

STICKY TOFFEE PUDDING v

Served with a rich salted butterscotch sauce and Irish liqueur ice cream

CRANBERRY ETON MESS v

Crushed meringue, cinnamon cream, passion fruit and sweet cranberry sauce topped with a dark chocolate pistachio crumb



Make your celebration truly special with our limited edition festive drinks or add some sparkle to the occasion with a bottle of luxury Freixenet Prosecco. See our drinks menu for full details

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.