



Dates & Steaks Menu

MILLER & CARTER
- STEAKHOUSE -

DATES & STEAKS MENU

Three courses from only £26.95 per person

Exclusively available every Thursday from 5pm

STARTERS

SALT & PEPPER CALAMARI

Served with black garlic aioli

BAKED CHEDDAR MUSHROOMS v

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

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.

50 DAY AGED BLACK ANGUS 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

SHARING 30 DAY AGED CHATEAUBRIAND 16OZ

Hand-cut from the fillet primal, this 30 day aged 'Masters of Steak' accredited chateaubriand is the most tender of cuts, recommended medium rare (supplement £7 per person)

30 DAY AGED FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare (£7 supplement)

50 DAY AGED BLACK ANGUS RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium (£2 supplement)

50 DAY AGED GRAIN-FED RIBEYE 10OZ

Fine marbling results in an intense buttery flavour, recommended medium (£7 supplement)

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
- 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 £3.50
- Giant Tiger Prawn £8.95

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 and steak sauce, listed above.

SMOKY BARBECUE RIBS

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

BUTCHER'S BURGER

Topped with sliced fillet tails cooked to your liking, barbacoa Béarnaise, smoked streaky bacon, Monterey Jack cheese, free range fried egg and crispy onion loaf

BUTTERMILK CHICKEN

Grilled boneless tender half chicken, sweetcorn purée, dauphinoise potato, grilled tenderstem broccoli and rich chicken dripping gravy

GRILLED SEA BASS

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

ROASTED CAULIFLOWER WEDGE ve

Served with sweetcorn purée, pomegranate, savoury granola and baby potatoes

DESSERTS

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

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla-glazed brûlée, served with a house-baked vanilla biscuit and fresh berries

BELGIAN CHOCOLATE BROWNIE v

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

EXCLUSIVE THURSDAY OFFER

It's almost the weekend – treat yourself to 25% off a bottle of selected fizz*

Our mains vegetarian option can be enjoyed from £23.95 per person

*and all day Wednesday to Friday in our Scottish Steakhouses

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.