

Miller & Carter - Bexley Menu

Graze

Trio of breads (v) £3.25
Served with olive oil and balsamic vinegar

Bread board platter (v) £5.25
Served with a blend of olive oil & balsamic vinegar, olives and roasted garlic bulb

Garlic bread (v) £2.95
With melted cheddar

Mediterranean olives (v) £2.75

To Share

Nachos (v) £7.95
Home-cooked tortilla chips topped with Cheddar cheese, tomato salsa, sour cream, guacamole and jalapeños

Sharing platter
Smoked barbecue ribs, baked Cheddar mushrooms, dusted calamari, nachos, bourbon glazed chicken wings, sweet potato fries and garlic bread £12.95

Baked Somerset camembert (v)
Served with trio of breads and a balsamic and plum chutney £9.50

To Start

Ginger & beer glazed pork belly bites
Served with a heirloom tomato and basil salad £5.95

Dusted calamari with garlic and chive mayonnaise £6.25

King prawn cocktail
With Marie Rose dressing, baby gem and iceberg lettuce, and fresh tomato and red pepper salsa £5.95

Bourbon glazed chicken skewers
Topped with pancetta crumb and served with a heirloom tomato and basil
salad £5.75

Handmade duck & sweet chilli roll
Served with a plum dressed slaw and roasted seeds £5.95

Baked cheddar mushrooms (v)
In a creamy garlic & cheddar sauce, served with garlic bread £5.25

Lemongrass & chilli tempura king prawns
Served with sweet chilli jam £6.50

Black pearl scallops
With pan fried chorizo, crispy potatoes, vegetable tartare and tarragon
infused hollandaise £7.95

Steak

Off the bone - 30 day dry & wet aged

Sirloin 8oz / 12oz a delicate flavour balanced with a firmer texture,
recommended medium rare 8oz £16.95 / 12oz £21.95

Ribeye 12oz bursting with flavour and almost as tender as fillet,
recommended medium £19.95

Rump 8oz a firm texture and rich flavour, recommended medium £13.50

Fillet 8oz the most tender steak, regarded by many as the premium cut and
recommended rare £22.50

Fancy something a little different? Try one of our guest steaks below

Australian grain fed black Angus ribeye 8oz 50 day wet aged. Fine marbling
results in an intensely packed flavour recommended medium £18.95

British 45 day aged rump 9oz
45 Day dry & wet aged. Aged for an additional 15 days to intensify the
flavour and enhance tenderness. Try it medium £17.50

On the bone - 30 day dry aged

Ribeye on the bone

18oz A tender and succulent ribeye cut, left on the bone for a richer flavour, recommended medium £24.95

T-bone

16oz On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £24.95

Fillet on the bone

10oz The classic tender fillet aged on the bone for intense flavour, recommended medium rare £27.50

To Share

Indulge together

Chateaubriand

16oz Cut from the beef tenderloin, this most tender of cuts is recommended medium rare £43.95

Long bone tomahawk

300z The ultimate ribeye sharing experience and a firm favourite of our master butcher. Recommended medium. Limited availability £49.95

Steak extras

The perfect accompaniment

Lobster mac & cheese £4.75

Creamed spinach & fried egg (v) £3.25

Bacon & Stilton mushrooms £3.75

Half rack barbecue ribs £6.95

Garlic & parmesan stem broccoli £3.25

Bourbon glazed purple carrots (v) £3.25

Mac & cheese (v) £3.75

Garlic button mushrooms (v) £2.75

Heirloom tomato, mozzarella & basil salad (v) £3.25

Grilled lobster tail £5.95

Surf & turf grilled king prawns and seared scallop £6

Our steak experience

All steaks are served with parsley butter, seasoned fries, a slice of our onion loaf and balsamic glazed beef tomato, along with your choice of lettuce wedge and steak sauce.

Wedge dressings

Garlic mayonnaise & parmesan, bacon & honey mustard, Stilton & blue cheese, classic cocktail with croutons

Steak sauces

Cracked peppercorn, rich bordelaise, British beef dripping sauce, classic béarnaise, porcini mushroom & black garlic

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

Don't wish to indulge? Ask about our alternative lighter steak accompaniments.

Handmade burgers

British steak burger

Minced from prime British steak £10.50

Bacon & cheese British steak burger

Topped with Monterey Jack cheese and grilled bacon £11.50

Barbecue British steak burger

Prime minced British steak, topped with pulled barbecue beef and Monterey Jack cheese £12.50

Sweet potato and red bean burger* (v)
Topped with cucumber ribbons and sour cream £10.50

Add your favourite topping to your burger...

Bacon, stilton, onion loaf each, £1

Monterey Jack cheese, barbecue sauce, guacamole, jalapeños, flat
mushroom, salsa, each £0.50

Off the grill

Bourbon roasted Shropshire chicken

Served with dauphinoise potatoes, bourbon glazed purple carrots and a duo
of mushroom and black garlic sauce £12.50

Smoked barbecue ribs

Served with fresh slaw and seasoned fries

Half £10.95

Full £15.95

Balsamic & rosemary glazed lamb rump

Served with dauphinoise potatoes, vegetable ratatouille, chorizo, peas,
wilted spinach and a rich bordelaise sauce

£17.95

Barbecue glazed chicken

Topped with Monterey Jack cheese, smoked barbecue sauce and crispy
pancetta crumb. Served with our crispy onion loaf, sweet potato fries and
fresh slaw £11.50

Fish, pasta & salad

Chilli, garlic & rosemary sea bass

Served with grilled Mediterranean vegetables, baby potatoes and a roasted
cherry tomato dressing £14.95

Samphire salmon

Served with herb sautéed baby potatoes, sautéed fresh samphire, wilted
baby gem and a tarragon infused hollandaise sauce £13.50

Tempura beer battered cod

With seasoned fries, samphire tartare sauce and minted crushed peas £10.75

Roast cherry tomato gnocchi (v)
With grilled goats cheese, asparagus, peas and roasted seeds £10.95

Cous cous, quinoa and pecan nut salad
Blended with mixed baby leaves, heirloom tomato and dressed with a fresh
lemon vinaigrette with chicken breast £11.50, with rump steak £12.50, with
grilled goats cheese v £10.50

Sides

Mixed salad £2.75

Lettuce wedge with choice of dressing £2.50
Seasoned fries with garlic & chive mayonnaise, sweet potato seasoned fries,
our famous onion loaf, grilled asparagus, each £3.25

Desserts

Sticky toffee pudding
A classic dessert, served with rich butterscotch sauce and vanilla bean ice
cream £5.75

Banoffee pie (v)
A biscuit base, topped with rich toffee, cream and fresh caramelised
bananas £5.50

Belgian chocolate ganache
An indulgently rich chocolate ganache, served with whipped cream, black
cherries in Kirsch and peanut butter crumb brittle £6.50

Blueberry & ricotta baked cheesecake served with candy floss and a shot of
red berry smoothie £5.95

Crème brûlée Madagascar vanilla glazed brûlée, served with an oven baked
biscuit £4.95

Chocolate brownie served warm with vanilla bean ice cream, rich Belgian
chocolate sauce and a dark chocolate & pistachio shard £5.95

Rose sugar glazed lemon tart
Served with clotted cream, raspberry curd and a dark chocolate & pistachio
shard £5.95

Silverpail ice cream and cookie
A choice of three handmade ice creams, served with an oven baked cookie
and rich Belgian chocolate sauce. Choice of vanilla bean, double chocolate
or strawberry £4.75

Ideal for sharing...
Indulgent tasting plate
A selection of rich chocolate brownie, rose sugar glazed lemon tart and
sticky toffee pudding, served with vanilla bean ice cream and candy floss
£8.95

If dessert is too much...
Chocolate pot & coffee a coffee of your choice and a tempting little
chocolate treat £4.95