

Experience Sensational

THIS NEW YEAR'S EVE

MILLER & CARTER
- STEAKHOUSE -

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 other cross contamination risks 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 ordering.

° Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving 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.

Weights stated are approximate uncooked weights. * = this dish contains alcohol. Our fish has been carefully filleted however some small bones may remain.

All calories are correct at time of menu print, live nutrition information is available online. All items are subject to availability.

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Our Festive Menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 25th November until 24th December 2024.

This is a promotional menu, therefore no discounts or offers can be redeemed alongside it, except for Shareholder Vouchers and staff discount which may be used.

Please be aware that an optional 10% service charge will be added to the bill for tables of 8+. Please speak to your server if you would like this to be removed.

GLUTEN FREE NEW YEAR'S EVE MENU

Sparkling three courses for £££ per person *Includes a glass of Prosecco on arrival*



Upgrade to a glass of Moët & Chandon Champagne (+£2.50 supplement) for a truly special celebration

STARTERS

CHICKEN LIVER & BRANDY PARFAIT*

Full flavoured smooth chicken & brandy parfait. Served with a fruity hedgerow chutney and toasted bread

BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce, served with toasted breads

SMOKY SLOW ROASTED TOMATO SOUP (V)*

served with a sweet and tangy balsamic glaze, sour cream, lovage pesto and toasted bread

CHARGRILLED XO KING PRAWNS*

Succulent king prawns in a XO sauce for a deep, savoury flavour sensation

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

All of our steaks are served with parsley butter, balsamic-glazed tomato*, onion loaf, and your choice of steak sauce and lettuce wedge dressing

YOUR STEAK, YOUR WAY

1 Choose how you'd like it cooked

BLUE	Red throughout
RARE	Mostly red with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	A hint of pink
WELL DONE	Brown throughout

2 Choose a steak sauce

- Three peppercorn*^o
- Rich red wine sauce*
- Beef dripping sauce
- Bone marrow béarnaise
- Stilton & white port sauce*

3 Choose a wedge dressing

- Long Clawson Stilton & blue cheese
- Garlic mayonnaise & Grana Padano
- Classic vinaigrette
- Bacon & honey mustard

4 Choose your side

- Thick cut chunky chips +£1
- Baby new potatoes
- Seasoned fries
- Sautéed greens

30 DAY AGED FILLET 8oz

The most tender steak. *Recommended rare*

30 DAY AGED RIBEYE 12oz

Our gold medal winner at the World Steak Challenge Awards 2023. Bursting with flavour. *Recommended medium*

BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture. *Recommended medium rare*

30 DAY AGED RUMP 9oz

Full-flavoured, lean and firm in texture. *Recommended medium*

*Add a little luxury
TO YOUR STEAK EXPERIENCE*

Grilled lobster tail 10.75

Pan seared scallops 10.25

PAN-ROASTED LAMB RUMP*

Served medium, with dauphinoise potatoes, Tenderstem® broccoli, pea & broad bean purée and a rich red wine jus

OYSTER MUSHROOM GALETTE (VE)

Pastry tart filled with rich Oyster mushrooms. Served with parsnip purée, roasted carrots, green beans and Tenderstem® broccoli. Topped with pomegranate & toasted seeds

PAN-ROASTED COD LOIN

Served with dauphinoise potatoes, pea & broad bean purée, Tenderstem® broccoli. Topped with decadent saffron-infused aioli and finished with a rich tomato tapenade

FESTIVE SIDES

ENJOY ANY 3 SIDES FOR £10

Crispy sage potatoes With Beef Dripping gravy 3.95

Shredded Brussels sprouts & pancetta 3.95

Truffled cauliflower cheese (V)

A festive twist on our signature wedge! Baked wedge of cauliflower coated in a creamy Cheddar sauce, drizzled with white truffle-infused oil 3.95

Limited Edition Festive Side

Festive bone marrow Stuffed bone marrow expertly topped with pancetta, chestnuts, sweet cranberry sauce and crispy sage 8.95

DESSERTS

SELECTION OF CHEESES (V)

A selection of our favourite luxury cheeses. Thomas Somerset Brie, British Blue Stilton, creamy Goats Cheese served with hedgerow chutney and toasted bread

POACHED PEAR* (VE)

Poached pear lightly infused with saffron for delicate sweetness, served with refreshing coconut sorbet



This festive season, we're working with the charity Social Bite to support those less fortunate across the UK. We welcome you to join us in supporting this cause by simply adding a donation to your bill. Ask a team member to add any amount to your bill. Alternatively, please scan the QR code to donate through their website.

