

FESTIVE MENU

Two or three course set menu

Add a glass of prosecco for £5

LIMITED EDITION

festive cocktails

JINGLE BERRY SOUR

WINTERBERRY BELLINI

SPICED APPLE COOLER

Please see our drinks menu
for pricing and descriptions

STARTERS

CHICKEN LIVER & BRANDY PARFAIT*

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

SMOKY SLOW ROASTED TOMATO SOUP (V)*

Served with a sweet and tangy balsamic glaze,
sour cream, lovage pesto and toasted sourdough.
Vegan option available (VE)

BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce,
served with toasted breads

BETROOT GRAVLAX

Vibrant Nordic inspired Beetroot cured salmon

BAKED GOAT'S CHEESE (V)

Creamy Goat's cheese drizzled with sweet hot
honey and pomegranate seeds. Served
on sourdough bread

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

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*
- 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
- Burnt chilli & crispy onions

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* +£10 supplement

30 DAY AGED RIBEYE 12oz

Our gold medal winner at the World Steak Challenge Awards 2023.
Bursting with flavour. *Recommended medium* +£7.50 supplement

BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture. *Recommended medium rare* +£4.50 supplement

BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour. *Recommended medium*

TURKEY BALLOTINE WRAPPED IN PANCETTA

Succulent turkey breast stuffed with Cumberland sausage, apricot & rosemary stuffing, wrapped in pancetta. Served with crispy potatoes, parsnip purée, roasted carrots and Tenderstem® broccoli, cranberry sauce and a rich roast gravy

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

MILLER'S STEAKHOUSE DIRTY BURGER

30 day aged prime beef patty, topped with pulled beef barbacoa, sliced fillet steak, onion loaf, Monterey Jack cheese, Cheddar cheese sauce and special recipe burger sauce in a glazed bun with lettuce and tomato with your choice of seasoned fries or grains & leaves salad. Served with beef dripping sauce

GRILLED SEA BASS*

Served with a deep six hour smoked tomato sauce, herb-infused crushed baby potatoes and Tenderstem® broccoli

FESTIVE SIDES | ENJOY ANY 3 FOR £10

Pigs in blankets

With sticky lingonberry, pomegranate & ginger glaze 3.95

Winter spiced braised red cabbage (VE)*

Redcurrant jelly, elderberry jus, dried cranberries and cinnamon 3.95

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 wedgel
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 8.25

DESSERTS

PANETTONE BREAD & BUTTER PUDDING (V)

Sweet brioche bread with candied fruit &
dark chocolate chunks soaked in zesty
orange custard, drizzled with toffee
sauce and topped with clotted cream

CLASSIC CHRISTMAS PUDDING (V)*

Rich and fruity Christmas pudding served with
a warm brandy sauce

CHRISTMAS CHOCOLATE BROWNIE (V)

Double Belgian chocolate brownie drizzled
with mixed berry coulis. Served with raspberry
sorbet and topped with Biscoff® biscuit crumb

POACHED PEAR (VE)*

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

ROOM FOR MORE?

ENJOY OUR CHEESE COURSE FOR 7.50

Available as an optional addition to any meal, whether you're
enjoying a starter or dessert with main or indulging in all three courses.

SELECTION OF CHEESES (V)

+£7.50 supplement

A selection of our favourite luxury cheeses. Thomas Somerset
Brie, British Blue Stilton, creamy Goat's Cheese served with
hedgerow chutney and cranberry & raisin toasts



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.



Experience Sensational

THIS FESTIVE SEASON

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 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. Our dish range is subject to change based on availability of products.

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

Biscoff® is a registered trademark of Lotus Bakeries. Tenderstem® is a registered trademark of Sakata UK Limited

*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.*