

RARE TREAT SET MENU

2 courses from 25.50 | 3 courses from 29.50

Exclusively available all day Sunday - Thursday, 12-5pm on Fridays and Saturdays

TEMPTING TIPPLES

BACARDI MOJITO

A taste of Havana; Bacardi Carta Blanca Rum muddled with Mexican lime and mint, topped with soda over crushed ice - add your flavour or stick with the classic 8.75

Flavoured with your choice of: Passion fruit / Strawberry / Pineapple

BACARDI DAIQUIRI

Bacardi Carta Blanca Rum shaken with lime juice and agave - add your flavour or stick with the classic 8.95

Flavoured with your choice of: Passion fruit / Strawberry / Pineapple

NON-ALCOHOLIC COCKTAILS



FOREST MOJITO

A delicious non-alcoholic take on the Mojito, featuring Everleaf Forest with Mexican lime, mint and soda 120kcal 5.50

EVERLEAF PASSION FRUIT MARTINI

An explosion of fruity flavours and aromas made with Everleaf Forest non-alcoholic drink. Garnished with raspberry dust and served with a shot of lemonade on the side 119kcal 5.50

Our alcohol-free cocktails are unable to be sold to anyone under the age of 18

STARTERS

Our favourite

STICKY CHIPOTLE CHICKEN

Sweet chipotle-glazed chicken bites, chilli jam dipping sauce 632kcal

PRAWN COCKTAIL*

King prawns, baby gem lettuce, Bloody Mary sauce 164kcal

BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce, toasted breads 520kcal

SPICED CAULIFLOWER WINGS* (VE)

Asian-style, crispy fried, spiced cauliflower, Som Tam dipping sauce 266kcal

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

Our steaks are served with parsley butter, balsamic-glazed tomato*, onion loaf, 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

- Beef dripping sauce 126kcal
- Stilton & white port sauce* 105kcal
- Rich red wine sauce* 47kcal
- Three peppercorn* 66kcal
- Bone marrow béarnaise 163kcal

3 Choose a wedge dressing

- Bacon & honey mustard 151kcal
- Spicy burnt chilli & crispy onions 161kcal
- Long Clawson Stilton & blue cheese 177kcal
- Garlic mayonnaise & Grana Padano 225kcal
- Classic vinaigrette 46kcal

4 Choose your side

- Seasoned fries 356kcal
- Thick cut chunky chips 423kcal +£1
- Baby new potatoes 179kcal
- Sautéed greens 251kcal

BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour, recommended medium 593kcal

BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture, recommended medium rare 622kcal (+£5 supplement)

BLACK ANGUS RIBEYE 8oz

A finely marbled cut, recommended medium 726kcal (+£5 supplement)

30 DAY AGED UK & IRISH FILLET 8oz

The most tender steak. Recommended rare 505kcal (+£12 supplement)

MILLER'S STEAKHOUSE DIRTY BURGER

30 day aged 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 bun with lettuce and tomato with your choice of seasoned fries (VE) (+356kcal) or grains & leaves salad (VE) (+299kcal). Served with beef dripping sauce 1171kcal

ROASTED HALF CHICKEN WITH CHORIZO

Shropshire roasted half chicken, chorizo, sundried tomato tapenade, Tenderstem® broccoli, seasoned fries 1124kcal

FISH & CHIPS

Crispy golden battered haddock, thick cut chunky chips, pea purée, fresh tartare sauce 910kcal

SEA BASS FILLET

Grilled sea bass fillet, dauphinoise potatoes, chargrilled Mediterranean-style vegetables, pea purée, tomato tapenade 827kcal

SPINACH & CAMEMBERT PITHIVIER* (V)

Wilted spinach, creamy Camembert & caramelised onions encased in puff pastry, with green beans, peas, sugar snaps, roasted carrots and gravy 991kcal

CROWN PRINCE SQUASH WARM SALAD (VE)

Wedge of roasted Crown Prince squash, served on a bed of avocado, grains & giant cous cous, carrot, baby spinach, little gem, cherry tomatoes and creamy houmous 592kcal

Top your salad

Tender fillet steak tails 210kcal (+£2 supplement)

Crispy spiced cauliflower* (VE) 229kcal

Chargrilled chicken breast 267kcal

Fried halloumi (V) 450kcal

Chargrilled king prawns 217kcal (+£2 supplement)

DESSERTS

Treat yourself

For an after-dinner treat, swap your dessert to a cocktail £2 supplement

Choose your favourite: Baileys Chocolate Orange-Tini, Disaronno Blush, Espresso Martini

DOUBLE BELGIAN CHOCOLATE BROWNIE (V)

Served warm with chocolate sauce, vanilla bean ice cream and a dark & gold chocolate shard 990kcal

POACHED PEAR* (VE)

Poached pear lightly infused with saffron for delicate sweetness, served with refreshing coconut sorbet 362kcal

STICKY TOFFEE PUDDING* (V)

Rich toffee & date sponge finished with sticky pickled dates and vanilla bean ice cream 751kcal

ICE CREAM (V) & SORBET (VE)

Served with a dark & gold chocolate shard (V) 115kcal

Choose three scoops from:

Ice cream: vanilla bean (+202kcal), double chocolate (+259kcal), strawberry (+192kcal)

Sorbet: raspberry (+110kcal), coconut (+201kcal)

CLASSIC CRÈME BRÛLÉE (V)

Madagascan vanilla-glazed brûlée, served with a buttery rolled biscuit and fresh berries 410kcal

MINI DESSERT & COFFEE (V)

Enjoy freshly brewed tea or coffee with your choice of Mini Brownie (V) 287kcal, Mini Crème Brûlée (V) 203kcal, Mini Banoffee Pie (V) 572kcal

Please refer to our À La Carte Menu or Dessert Menu for hot drink calories



Rare Treat Set Menu

MILLER & CARTER
- STEAKHOUSE -

Adults need around 2000kcal a day. 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, cooking and serving methods could affect this. If you require more information, please ask your server. Weights stated are approximate uncooked weights. * = this dish contains alcohol. Our fish has been carefully filleted however some small bones may remain. All items are subject to availability. Tenderstem® is a registered trademark of Sakata UK Limited. All calories are correct at the time of menu print. Live nutrition information is available online.