RARE TREAT SET MENU

2 courses from 24.95 | 3 courses from 28.95

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

STARTERS

Our favourit STIČKY CHIPOTLE CHICKEN

Sweet chipotle-glazed chicken bites, chilli jam dipping sauce

PRAWN COCKTAIL* King prawns, baby gem lettuce, Bloody Mary sauce

NON-ALCOHOLIC COCKTAILS

Everleaf 🖗

FOREST MOJITO

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

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

BAKED CHEDDAR MUSHROOMS (V) Creamy Cheddar cheese & spinach sauce, toasted breads

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	1 Choose how you'd like it cooked	2 Choose a steak sauce	3 Choose a wedge dressing	4 Choose your side
TOOK	BLUE Red throughout	 Beef dripping sauce 	 Bacon & honey mustard 	 Seasoned fries
STEAK,	RARE Mostly red with a hint of pink	 Stilton & white port sauce* 	 Spicy burnt chilli & 	 Thick cut chunky chips +£1
012,110,	MEDIUM RARE Mostly pink with a hint of red	 Rich red wine sauce* 	crispy onions • Long Clawson Stilton &	 Baby new potatoes
YOUR	MEDIUM A central pink band	 Three peppercorn* 	blue cheese	 Sautéed greens
WAY	MEDIUM WELL A hint of pink	Bone marrow béarnaise	 Garlic mayonnaise 	
	WELL DONE Brown throughout		& Grana Padano • Classic vinaigrette	

and gravy

and creamy houmous Top your salad

Fried halloumi (V)

BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour, recommended medium

BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture, recommended medium rare (+£5 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) or grains & leaves salad (VE). Served with beef dripping sauce

ROASTED HALF CHICKEN WITH CHORIZO

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

FISH & CHIPS

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

SEA BASS FILLET

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

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

POACHED PEAR* (VE)

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

STICKY TOFFEE PUDDING* (V)

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

ICE CREAM (V) & SORBET (VE) Served with a dark & gold chocolate shard (V) Choose three scoops from: Ice cream: vanilla bean, double chocolate, strawberry

Sorbet: raspberry, coconut

CLASSIC CRÈME BRÛLÉE (V)

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

MINI DESSERT & COFFEE (V)

Enjoy freshly brewed tea or coffee with your choice of Mini Brownie (V), Mini Crème Brûlée (V), Mini Banoffee Pie (V) Please refer to our À La Carte Menu or Dessert Menu for hot drink choice.

This is a promotional menu, therefore no discounts (including staff discount) can be redeemed alongside it, except for Shareholder Vouchers which may be used

SPICED CAULIFLOWER WINGS* (VE) Asian-style, crispy fried, spiced cauliflower, Som Tam dipping sauce

BLACK ANGUS RIBEYE 8oz

30 DAY AGED UK & IRISH FILLET 8oz

SPINACH & CAMEMBERT PITHIVIER* (V)

Tender fillet steak tails (+£2 supplement)

Chargrilled king prawns (+£2 supplement)

Crispy spiced cauliflower* (VE) Chargrilled chicken breast

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

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

CROWN PRINCE SQUASH WARM SALAD (VE)

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

Wedge of roasted Crown Prince squash, served on a bed of avocado,

grains & giant cous cous, carrot, baby spinach, little gem, cherry tomatoes



Rave Treat Set Menu

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 <u>before</u> 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.