

## NIBBLES

### CHEESY GARLIC BREAD (V)

To share 1150kcal | 6.25  
For one 575kcal | 4.95

### SOURDOUGH & BUTTER\* (V)

Miller's sourdough bread with salted butter, extra virgin olive oil and balsamic vinegar reduction 793kcal | 5.25

### NOCELLARA OLIVES (VE)

Premium Italian pitted green olives 179kcal | 3.75

### HALLOUMI FRIES (V)

Chipotle chilli jam 509kcal | 6.25

#### PRE-DINNER COCKTAILS

##### APEROL SPRITZ

##### COCONUT & RASPBERRY PUNCH STRAWBERRY SLING

Please see our drinks menu for pricing

## STARTERS

#### Our favourite

### PRAWN COCKTAIL\*

King prawns, baby gem lettuce, Bloody Mary sauce 192kcal | 9.95

### SALT & PEPPER CALAMARI

Crispy fried squid, oak-smoked garlic & lemon aioli dip 322kcal | 9.25

### SOY & MIRIN PORK BELLY\*

Chargrilled soy & mirin pork belly, miso dressing, slaw, soy lemongrass dipping sauce 709kcal | 9.75

### STICKY CHIPOTLE CHICKEN

Sweet chipotle-glazed chicken bites, chilli jam dipping sauce 632kcal | 8.95

### BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce, toasted breads 520kcal | 7.95

### HOT HONEY CHICKEN WINGS

Chargrilled chicken wings with sweet & spicy Roquito hot honey, slaw, watercress, toasted coconut flakes 739kcal | 8.50

### SPICED CAULIFLOWER WINGS\* (VE)

Asian-style, crispy fried, spiced cauliflower, Som Tam dipping sauce 264kcal | 8.50

### BURRATA\* (V)

Velvety burrata cheese, heirloom tomatoes, pine nuts, rocket, extra virgin olive oil and Gran Reserva sherry vinegar dressing, balsamic pearls 417kcal | 10.50

### SWEET & SMOKY KING PRAWNS

Chargrilled harissa & garlic prawns 460kcal | 10.25

### PAN-SEARED SCALLOPS AND PORK BELLY\*

Scallops, soy & mirin pork belly, miso dressing 439kcal | 12.75

#### Perfect for two

### BAKED CAMEMBERT (V)

Baked Camembert, toasted ciabatta, rosemary focaccia, drizzled with hot honey & dukkah seeds topping, and chipotle chilli jam for dipping 1165kcal Serves two | 13.95

## THE STEAK EXPERIENCE *by the Masters of Steak*

### THE MASTERS OF STEAK



We are honoured to be awarded 'Masters of Steak' by the Craft Guild of Chefs. Our prime British & Irish steaks are aged for a minimum of 30 days and our off-bone steaks are hand-cut by our Master Butchers. All our head chefs are accredited 'Masters of Steak' through our exclusive Steak School.

### YOUR STEAK, YOUR WAY

Our steaks are served with parsley butter (+50kcal) or our signature butter (+48kcal), balsamic-glazed tomato\*, onion loaf, your choice of steak sauce, lettuce wedge dressing and side. Then it's down to you to be the master of your steak, with four simply delicious choices to make.

#### 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 sauce\* 92kcal
- 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 206kcal
- Sautéed greens & chantenay carrots 171kcal
- Camembert mashed potato 413kcal +£2

### 50 DAY AGED

#### Expertly Selected Steak

Chosen by our Master Butcher and sourced from around the world.

#### Chef's recommendation

### BLACK ANGUS FILET MIGNON 10oz

Two 5oz cuts of fillet, beautifully delicate and tender. Recommended rare 550kcal | 39.75

### BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture. Recommended medium rare 572kcal | 28.75

### BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour. Recommended medium 543kcal | 21.50

### BLACK ANGUS RIBEYE 8oz

A finely marbled cut. Recommended medium 676kcal | 31.50

#### Add a little luxury

Upgrade your steak experience to make it a Surf & Turf by adding:

Grilled lobster tail 325kcal | 11.25

Pan-seared scallops 465kcal | 10.75



### 30 DAY AGED

#### British & Irish Prime Steak

Awarded Masters Of Steak by the Craft Guild of Chefs.

### SURF & TURF FILLET 8oz

A luxurious treat. Our exquisite 'Masters of Steak' accredited fillet 8oz expertly topped with a grilled lobster tail. Recommended rare 795kcal | 45.95

### FILLET 8oz

The most tender steak. Recommended rare 471kcal | 35.95

#### Award winning

### RIBEYE 16oz/12oz

Our gold medal winner at the World Steak Challenge Awards 2024. Bursting with flavour. Recommended medium 16oz 1165kcal | 38.25, 12oz 919kcal | 34.25

### RUMP 9oz

Full-flavoured, lean and firm in texture. Recommended medium 645kcal | 23.75

### SIRLOIN 12oz

Deliciously flavoursome. Recommended medium rare 1021kcal | 37.25

### T-BONE 20oz

Two steaks in one - one side a tender fillet, the other a flavoursome sirloin. Recommended medium rare 1178kcal | 42.25

### OUR ULTIMATE

#### Sharing Steak Experiences

Serves two or one if hungry.

#### Miller's tasting board

### BUTCHER'S BLOCK 25oz

Explore a variety of 50 day aged Black Angus steak flavours and cuts - Ribeye 8oz, Rump 7oz and two cuts of Fillet 5oz. Served with beef brisket-topped bone marrow 2316kcal Serves two | 79.75

### CÔTE DE BOEUF 28oz

The ultimate ribeye sharing experience - aged and served on the bone for a deep flavour. Its fine marbling caramelises when cooked for a succulent taste. Recommended medium 2083kcal Serves two | 70.50 Please ask a member of our team if you would like your steak carved for easier sharing.

### CHATEAUBRIAND 16oz

The most prized cut; our 30 day aged 'Masters of Steak' accredited Chateaubriand is deliciously soft and tender with a sublime, subtle flavour. Recommended medium rare 942kcal Serves two | 70.50

#### Indulge together

### CARTER'S SHARING EXPERIENCE

Enjoy our luxury Côte de Boeuf 28oz with a bottle of Argentinian Malbec, grilled lobster tail, sautéed greens & chantenay carrots, and beef brisket and short rib mac & cheese 3193kcal Serves two | 110.00

## SIGNATURE SIDES

Baked Cheddar mushrooms (V) 313kcal | 7.95

#### Our favourite

### Beef brisket and short rib mac & cheese

614kcal | 7.25

### Stuffed bone marrow

Pulled beef short rib and brisket, beef dripping barbecue sauce, topped with pickled pink onions and crumbled onion loaf 653kcal | 8.75

### Halloumi fries (V)

Chipotle chilli jam 509kcal | 6.25

### Tuscan-style butternut squash (VE)

Roasted butternut squash with spinach & dukkah seeds 190kcal | 5.75

### Millionaire triple-cooked chips

Truffle mayonnaise, bacon, parmesan 843kcal | 6.25

### Slow-cooked beef shin

Hand-torn shin of beef slow-cooked for 16 hours, pressed with caramelised onions, topped with onion loaf 226kcal | 7.25

### Camembert mashed potato (V) 413kcal | 6.25

Half rack of barbecue ribs 531kcal | 8.75

Adults need around 2000kcal a day.

## ANY 3 FOR £12

Mac & cheese (V) 411kcal | 5.25

Heritage tomato & rocket salad\* (VE) 173kcal | 4.75

Chargrilled vegetables (VE) 126kcal | 4.75

Onion loaf (VE) 466kcal | 4.75

Sautéed greens & chantenay carrots (VE)

Tenderstem® broccoli, courgettes, mangetout, peas and chantenay carrots with a mint, lemon, parsley & tarragon glaze 171kcal | 5.25

Baby new potatoes (VE)

with chopped chives 206kcal | 3.95

## PRIME BURGERS

Our burgers are served with your choice of seasoned fries (VE) (+356kcal) or heritage tomato & rocket salad\* (VE) (+173kcal) and a smoky peppercorn mayonnaise dip

### Chef's recommendation

#### MILLER'S STEAKHOUSE DIRTY BURGER

30 day aged patty, pulled beef shin & brisket, maple streaky bacon, onion loaf, Barber's mature Cheddar cheese, mayonnaise, Cheddar cheese sauce, pickles and beef dripping sauce on the side 1340kcal | 22.25

#### CLASSIC CHEESE & BACON BURGER

30 day aged beef patty, maple streaky bacon, Barber's mature Cheddar cheese, mayonnaise, lettuce, pickles, tomato 835kcal | 18.25

#### SUNSHINE PLANT BURGER (VE)

Plant-based grilled burger patty, avocado, melting smoked Applewood slice, chipotle chilli jam, lettuce, pickles, tomato 987kcal | 18.25

#### CALIFORNIA CHICKEN BURGER

Grilled chicken breast, maple streaky bacon, Barber's mature Cheddar cheese, avocado, chipotle chilli jam, mayonnaise, lettuce, pickles, tomato 1073kcal | 20.25

## MAINS

### Chef's recommendation

#### PAN-ROASTED LAMB RUMP\*

Served pink, with dauphinoise potatoes, Tenderstem® broccoli, pea & broad bean purée and a rich red wine jus 794kcal | 24.95

#### SEA BASS FILLET

Grilled sea bass fillet, dauphinoise potatoes, chargrilled vegetables, Tenderstem® broccoli, tomato tapenade 785kcal | 22.95

#### SPINACH, FETA, LEMON & GARLIC FILO-TOPPED PIE (V)

Mediterranean-inspired shortcrust pastry pie filled with spinach, feta, garlic & lemon finished with a filo pastry lid. Served with sautéed greens, chantenay carrots and baby new potatoes 756kcal | 17.75

#### BOURBON CHICKEN\*

Bourbon-glazed Shropshire half chicken, seasoned fries, onion loaf, slaw and bourbon glaze 1036kcal | 21.50

#### ULTIMATE RACK OF BARBECUE RIBS

Slow-cooked rack of prime pork ribs coated in Miller's smoky barbecue glaze, seasoned fries and slaw Full 1470kcal | 23.50, Half 928kcal | 19.50

### Our favourite

#### PAN-ROASTED COD\*

Cod loin, spinach & butternut squash, crispy potatoes, prosciutto crisp and a white wine and lemon thyme velouté sauce 698kcal | 23.95

## SALADS

#### 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 572kcal | 15.75

### Top your salad

Tender fillet steak tails 210kcal | 6.00

Crispy spiced cauliflower wings\* (VE) 229kcal | 3.50

Chargrilled chicken breast 267kcal | 3.50

Fried halloumi (V) 450kcal | 3.50

Sliced rump steak 7oz 356kcal | 6.00

King prawns 104kcal | 6.00

#### CRISPY DUCK & MANGO SALAD\*

Sticky crispy duck, mango, cucumber, spring onion and plum & cherry hoisin dressing 382kcal | 19.75

## SOMETHING ON THE SIDE

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Baby new potatoes (VE)

with chopped chives 206kcal | 3.95

## DESSERTS

### Perfect for sharing

#### CARTER'S SIGNATURE CHOCOLATE BAR DESSERT (V)

Indulgent gold-dusted chocolate bar filled with rich chocolate ganache, smooth salted caramel & a crunchy biscuit crumb, served with hot fudge sauce, fresh blueberries & strawberries, and brûlée-glazed banana and your choice of two scoops of ice cream or sorbet 2298kcal | 18.95

### Our favourite

#### DOUBLE BELGIAN CHOCOLATE BROWNIE (V)

Served warm with chocolate sauce and honeycomb ice cream 933kcal | 8.50

#### WHITE CHOCOLATE CRÈME BRÛLÉE (V)

White chocolate and Madagascan vanilla-glazed brûlée, served with fresh berries 574kcal | 7.75

#### NEW YORK-STYLE BAKED CHEESECAKE (V)

Creamy vanilla cheesecake finished with blueberry compote, whipped cream and crushed amaretti biscuit 856kcal | 8.75

#### CARAMEL BISCUIT TORTE (VE)

Biscoff® biscuit base, coconut-based topping, finished with Biscoff® spread, paired with fresh berries, raspberry sorbet and passion fruit sauce 497kcal | 8.50

#### BANOFFEE PIE (V)

All butter digestive biscuit base topped with a thick layer of sea-salted toffee and smooth clotted cream, served with a caramelised banana 1098kcal | 8.50

#### ICE CREAM (V) & SORBET (VE)

Served with a marbled chocolate swirl (V) 40kcal  
Choose three scoops from:

Ice cream: vanilla bean (+202kcal), honeycomb (+231kcal), double chocolate (+259kcal), strawberry (+192kcal)

Sorbet: raspberry (+110kcal), coconut (+201kcal) | 6.95

### Chef's recommendation

#### LEMON TART (V)

Zesty lemon tart, paired with raspberry sorbet, freshly whipped cream, fresh raspberries & mint 787kcal | 8.95

#### STICKY TOFFEE PUDDING (V)

Rich toffee & date sponge 547kcal  
served with your choice of vanilla custard (+143kcal) or vanilla bean ice cream (+202kcal) | 8.25

#### MILLER'S CHEESE SELECTION (V)

British Blue Stilton, creamy Camembert and Goat's Cheese served with fruity hedgerow chutney and cranberry & raisin toasts 777kcal | 10.50

#### MINI DESSERT & COFFEE | 6.50

#### OR COCKTAIL (over 18s only) | 10.50

Enjoy freshly brewed tea / coffee or Mojito / Espresso Martini / Strawberry Daiquiri

With your choice of: Mini Brownie (V) 287kcal,

Mini White Chocolate Crème Brûlée (V) 285kcal

or Salted Caramel Profiteroles (V) 266kcal

JOIN THE  
MASTERS  
of Steak Club

EARN POINTS FOR EVERY VISIT  
AND INDULGE IN A WORLD  
OF EXCLUSIVE REWARDS



SCAN HERE AND  
SIGN UP TODAY

Adults need around 2000 calories 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. 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. Tenderstem® is a registered trademark of Sakata UK Limited. Biscoff® is a registered trademark of Lotus Bakeries. All calories are correct at time of menu print, live nutrition information is available online. All items are subject to availability.