

NIBBLES

TOASTED BREADS & BEEF DRIPPING BUTTER £3.75

BREAD BOARD PLATTER

Served with marinated olives, a blend of olive oil & balsamic vinegar, pesto and smoked beef dripping butter £5.95

GARLIC BREAD WITH MELTED CHEESE v

for one £3.75, to share £4.75

MEDITERRANEAN OLIVES v £2.95

SHARERS

SHARING BOARD

Beef & bourbon meatballs, sticky chilli-hoisin glazed chicken & duck wings, beef barbacoa mac & cheese, hand-cut nachos, Buttermilk Ranch dip and garlic ciabatta £13.95

MEZZE PLATTER

Camembert & Pinot Grigio fondue topped with a savoury nut granola, chargrilled chorizo sausages topped with tomato & spring onion salsa, hand-cut nachos, olives and a crispy pancetta, mozzarella & avocado salad £11.75

STICKY CHIPOTLE CHICKEN

Sweet chipotle chilli-glazed chicken bites with toasted sesame seeds, served with a dressed slaw £6.25

SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise £6.75

CLUCK & DUCK WINGS

Sticky chilli-hoisin glazed chicken & duck wings served with Buttermilk Ranch dressing and dressed slaw £6.50

BEEF & BONE MARROW BON BONS

Slow cooked pulled beef and bone marrow coated in crispy breadcrumbs, served with a peppercorn mayonnaise and dressed slaw £6.75

ANTIPASTI PLATE

Mixed salami, marinated olives, Grana Padano shavings, fresh tomato salsa, balsamic vinaigrette and garlic ciabatta £6.95

STARTERS

BLACK PEARL SCALLOPS

Served with parmentier potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa £8.75

BAKED CHEDDAR MUSHROOMS v

Wild and button mushrooms in a creamy garlic & Cheddar sauce, served with toasted artisan breads £5.75

GARLIC KING PRAWNS

Cooked in garlic butter and served with toasted ciabatta £6.95

HAND-CUT NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, guacamole and jalapeños for one £5.50, to share £8.50

Add Pulled Beef & Burnt Ends Chilli for one £5.95, to share £8.95

THE STEAK EXPERIENCE

Carefully selected, expertly delivered

All our prime steaks are cooked to your liking and served with parsley butter, seasoned fries, a slice of our onion loaf and balsamic glazed beef tomato, along with your choice of lettuce wedge and steak sauce.

OFF THE BONE

30 day dry & wet aged

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare 8oz £18.95, 12oz £23.95

RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium £21.50

RUMP 8OZ

A firm texture and rich flavour, recommended medium £14.95

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium £17.50

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £24.50

ON THE BONE

30 day dry aged

T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £28.95

RIBEYE ON THE BONE 18OZ

A tender and succulent ribeye cut, left on the bone for a richer flavour, recommended medium £26.50

TO SHARE

Indulge together

BUTCHER'S BLOCK 24OZ

Explore a variety of steak flavours and cuts – 30 day aged fillet 8oz, 50 day aged grain fed ribeye 8oz and 30 day aged rump 8oz. Served with a brisket stuffed marrow bone £58.95

CHATEAUBRIAND 16OZ

Cut from the beef tenderloin, this most tender of cuts, recommended medium rare £46.95

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our master butcher, recommended medium. Limited availability £50.95

STEAKS TO EXPLORE

50 day wet aged

Exclusive steaks chosen by our master butcher and sourced from around the world

GRAIN FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium £20.95

GRAIN FED SIRLOIN 10OZ

A deliciously tender and premium cut, grain fed and aged for 50 days for a rich and buttery flavour, recommended medium rare £26.95

STEAK SIDES

The perfect accompaniment for your steak

MILLER'S MAC & CHEESE

Classic v £3.95

Creamy Lobster £4.95

Pulled Barbacoa Beef £4.50

Stuffed Marrow Bone £7.75

Tender beef brisket mixed with British beef dripping sauce, topped with crispy onions and aged Cheddar cheese sauce

Creamed Corn v £4.25

Lobster & King Prawns Tempura £6.25

Grilled Half Lobster £8.50

Served with garlic butter

Grana Padano & Garlic Stem Broccoli £3.50

Crispy Pancetta, Avocado & Mozzarella Salad £3.50

Garlic Button Mushrooms v £2.95

Half Rack Barbecue Ribs £7.50

Garlic Sautéed Greens v £3.75

Baked Cheddar Mushrooms v £4.25

YOUR STEAK, YOUR WAY

Tell us how you'd like it cooked

BLUE Seared on the outside but completely red throughout

RARE Seared outside and still 75% red through the centre

MEDIUM RARE Mostly pink to red centre. Soft and juicy on the inside

MEDIUM A more pronounced band of pink in the centre

MEDIUM WELL Thoroughly cooked with a slight hint of pink inside

WELL DONE Completely cooked until brown throughout

Choose a wedge dressing

- Bacon & Honey mustard
- Buttermilk Ranch & Croutons
- Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano

Choose a steak sauce

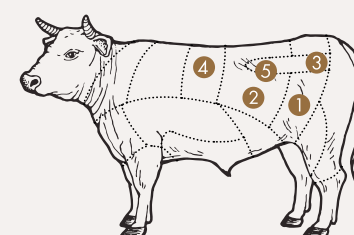
- British Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Cracked Peppercorn
- Classic Béarnaise

Tailor your steak experience with the option of seasoned sweet potato fries. £1 supplement.

THE BUTCHER'S GUIDE

Our cattle are reared on a selection of hand-picked British and Irish farms, specially chosen by our own butchers. We feed our cattle on both grass and grain to produce full-flavoured, quality meat.

Our expert butchers hand cut every steak ready for our specially trained chefs to season and grill them to perfection.



- 1 Rump
- 2 Sirloin
- 3 Fillet
- 4 Ribeye
- 5 T-bone

PRIME STEAK BURGERS

All our beef burgers are served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw.

PRIME STEAK BURGER

Minced from the finest prime steak £10.95

BACON & CHEESE PRIME STEAK BURGER

Topped with Cornish Kiln smoked bacon and Monterey Jack cheese £11.95

BUTCHER'S BEEF & BARBACOA BURGER

Topped with succulent rump steak, barbacoa brisket fritter, crispy onion loaf pieces and Monterey Jack cheese £15.95

BEEF & REEF BURGER

Topped with a lobster fritter and chipotle chilli mayonnaise £13.95

ADD YOUR FAVOURITE TOPPING TO YOUR BURGER

Bacon, Stilton, Onion Loaf, each £1.00

Monterey Jack cheese, Guacamole, Jalapeños, Salsa, each £0.50

OFF THE GRILL

SLOW COOKED BONELESS BEEF RIB

Tender beef rib served with creamy mashed potato, crispy onions, beef dripping Bordelaise sauce and buttered greens £16.95

TANDOORI MARINATED LAMB RUMP

Served with dauphinoise potatoes, parsnip purée, glazed roasted roots, tenderstem broccoli and rich Bordelaise sauce £18.95

BUTTERMILK ROASTED CHICKEN

Boneless roasted half chicken, served with chorizo & spring onion crispy potatoes, creamed corn and a rich chicken dripping gravy £14.95

SMOKEY BARBECUE RIBS

Succulent pork ribs with a smokey barbecue glaze, served with seasoned fries and dressed slaw
Half £11.50, Full £16.50

BARBECUE GLAZED CHICKEN

Topped with Monterey Jack cheese, smokey barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, seasoned fries and dressed slaw £11.95

FISH, SALAD & VEGETARIAN

PESTO CRUSTED SEA BASS

Served with crushed baby potatoes, roasted vegetable tartare, sugar snap peas, samphire and a tarragon-infused hollandaise £15.25

SALMON SUPREME

Served with parsley buttered baby potatoes, braised red cabbage purée, wilted pak choi, sautéed greens and a white wine velouté £14.50

TEMPURA HAND BATTERED COD

Served with seasoned fries, samphire tartare sauce and minted crushed peas £11.95

BUTTERNUT SQUASH & EMMENTAL ROULADE v

Served with braised red cabbage purée, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto velouté £12.25

ROASTED TOMATO, BLACK OLIVES & FETA BURGER v

Topped with cucumber ribbons, sour cream & wheatberry beetroot cous-cous. Served with seasoned fries and dressed slaw £10.95

WHEATBERRY BEETROOT & COUS-COUS SALAD v

Roasted roots, wheatberry beetroot & cous-cous, chargrilled broccoli, grapes and baby leaves with a pineapple & ginger dressing, topped with a savoury nut granola

with grilled chicken breast £12.95

with 30 day aged rump 8oz £14.95

with grilled goat's cheese v £10.95

SOMETHING ON THE SIDE?

Mixed Salad, Dressed Slaw, Buttered Green Beans, Lettuce Wedge with choice of Dressing, each £2.95
Roasted Root Vegetables, Seasoned Sweet Potato Fries, Our Famous Onion Loaf, each £3.50

OUR QUEST FOR THE PERFECT STEAK

IT ALL STARTS IN THE FIELD

Our cattle are reared on carefully selected British and Irish farms, chosen by our own butchers. We feed our cattle on both grass and grain to provide fuller and richer flavours to the meat.

OUR BUTCHERS CAREFULLY HAND CUT EVERY STEAK

The trained eye can cut a steak to perfection, unlike a machine. That's why every one of our 30 day aged prime steaks is hand cut by our expert butchers.

WE SEND OUR CHEFS BACK TO SCHOOL

Seasoning, grilling and resting the perfect steak isn't rocket science but it is a science. That's why our chefs don't grill a single steak until they've graduated from our very own dedicated Steak School.

DESSERTS

BANOFFEE PIE v

A biscuit base, topped with rich toffee, cream and fresh caramelised bananas £5.95

RICH CHOCOLATE BROWNIE v

Served warm with vanilla bean ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard £5.95

FRESH BERRIES & SORBET MERINGUE v

A refreshing strawberry & prosecco sorbet served with raspberry & white chocolate meringue, rhubarb & rose curd and fresh berries £6.25

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries £5.25

MILLER'S CHOCOLATE HAZELNUT BOMB v

An indulgently rich chocolate hazelnut ganache incased in a nutty chocolate shell and served with praline ice cream, a zesty orange curd and raspberry sugar tuile £7.95

LEMON & CLOTTED CREAM POSSET TART v

Served on a buttery biscuit base, with strawberry & Prosecco sorbet, fresh berries, and rhubarb & rose curd £6.75

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £5.50

MINI DESSERT & COFFEE v

Mini rich chocolate pot, mini lemon posset tart or mini crème brûlée with a choice of freshly brewed coffee or tea £4.95

BRITISH CHEESE BOARD v

Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed artisan biscuits, celery & grapes £6.95

INDULGENT TASTING BOARD v

Mini classic crème brûlée, rich chocolate pot and a lemon & clotted cream posset tart. Served with vanilla bean ice cream, home baked biscuits and raspberry & white chocolate crushed meringue To share £8.95

SILVERPAIL ICE CREAM & COOKIE v

A choice of three ice creams, served with a home baked double chocolate cookie and rich Belgian chocolate sauce. Choice of vanilla bean, double chocolate, praline or strawberry £4.75

MILLER & CARTER
- STEAKHOUSE -

V = Made with vegetarian ingredients, however some of our preparation and cooking 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, and our chicken breast is British Farm Assured. Please note: all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Some of our dishes contain alcohol – please ask a team member for further details.