

# CELEBRATION MENU

Three courses from 37.50

Add a bit of sparkle  
to your celebration with a bottle of  
Moët & Chandon Brut Impérial Champagne for only £50

MOËT & CHANDON

## STARTERS

### SALT & PEPPER CALAMARI

Crispy fried squid, oak-smoked garlic & lemon aioli dip 340kcal

### SPICED CAULIFLOWER WINGS\* (VE)

Asian-style, crispy fried, spiced cauliflower, crying tiger sauce 283kcal

### SOY & MIRIN PORK BELLY\*

Chargrilled soy & mirin pork belly, miso dressing, slaw, crying tiger sauce 704kcal

### BURRATA\* (V)

Velvety burrata cheese, heirloom tomatoes, pine nuts, rocket, extra virgin olive oil and Gran Reserva sherry vinegar dressing, balsamic pearls 437kcal

### STICKY CHIPOTLE CHICKEN

Sweet chipotle-glazed chicken bites, chilli jam dipping sauce 530kcal

### BAKED CAMEMBERT (V)

Oven-baked Camembert drizzled with hot honey and topped with dukkah seeds, served with toasted ciabatta, rosemary focaccia, and handmade onion marmalade 1214kcal Serves two.

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

All of our steaks are served with parsley butter (+50kcal) or our signature butter (+49kcal), balsamic-glazed tomato\*, onion loaf, your choice of steak sauce, lettuce wedge & dressing and side

### 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
- Béarnaise 163kcal
- Rich red wine sauce\* 47kcal
- Three peppercorn sauce\* 92kcal
- Café de Paris butter sauce\* 110kcal

### 3 Choose a wedge dressing

- Bacon & honey mustard 158kcal
- Spicy burnt chilli & crispy onions 162kcal
- Long Clawson Stilton & blue cheese 177kcal
- Garlic mayonnaise & Grana Padano 225kcal
- Classic vinaigrette 46kcal

### 4 Choose your side

- Seasoned fries 445kcal
- Triple-cooked chips 447kcal +£1
- Baby new potatoes 206kcal
- Sautéed greens & chantenay carrots 162kcal
- Camembert mashed potato 413kcal +£2

### 30 DAY AGED RUMP 9oz

Full-flavoured, lean and firm in texture. Recommended medium 649kcal

### 50 DAY AGED BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture. Recommended medium rare 754kcal

### 50 DAY AGED BLACK ANGUS RIBEYE 8oz

A finely marbled cut. Recommended medium 679kcal

### 30 DAY AGED FILLET 8oz

The most tender steak. Recommended rare 474kcal £8 supplement

### 30 DAY AGED SIRLOIN 12oz

Deliciously flavoursome. Recommended medium rare 1025kcal £8 supplement

### 30 DAY AGED RIBEYE 12oz

Our gold medal winner at the World Steak Challenge Awards. Bursting with flavour. Recommended medium 923kcal £8 supplement

### Our finest cut WAGYU

Enjoy our luxury Wagyu, grass-fed for three years and grain-finished for 330 days, to develop rich marbling that delivers an enhanced, buttery flavour and melt-in-your-mouth tenderness. Recommended medium. Subject to availability.

SIRLOIN 10oz 714kcal £10 supplement

RIBEYE 10oz 804kcal £10 supplement

### Sharing steak experiences

Sharing steaks on our set menu are for two people to share; each guest must order a starter and a dessert per person for the set menu to be applied on the bill

### 30 DAY AGED CHATEAUBRIAND 16oz

Hand-cut from the fillet primal, this 30 day aged 'Masters of Steak' accredited steak is one of the most tender cuts. Recommended medium rare 949kcal Serves two.

£8 supplement per person

### 30 DAY AGED 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 2091kcal Serves two. £8 supplement per person

### Add a little luxury

Grilled lobster tail  
325kcal | 11.25

Pan-seared scallops  
511kcal | 10.75

Stuffed bone marrow  
652kcal | 8.75

Lobster mac & cheese  
514kcal | 9.95

## MAINS

Our burgers are served with your choice of seasoned fries (VE) (+445kcal) or heritage tomato & rocket salad\* (VE) (+193kcal) and a smoky peppercorn mayonnaise dip

### Chef's recommendation

### MILLER'S STEAKHOUSE DIRTY BURGER

30 day aged patty, fillet steak tails, pulled beef short rib & brisket, onion loaf, Barber's mature Cheddar cheese, mayonnaise, Cheddar cheese sauce, pickles, and beef dripping sauce on the side 1377kcal

### SUNSHINE PLANT BURGER (VE)

Plant-based grilled burger patty, avocado, melting smoked Applewood slice, chipotle chilli jam, lettuce, pickles, tomato 1017kcal

### BLACK COD\*

Miso-glazed Pacific sablefish, Jasmine rice, Tenderstem® broccoli, sticky chilli aubergine, pickled ginger vegetables, crying tiger sauce 1015kcal

### ASPARAGUS & BROAD BEAN RISOTTO (V)

Asparagus, broad bean and roasted garlic creamy risotto, topped with rocket & pine nuts, served with garlic bread 727kcal

### ROASTED HALF CHICKEN\*

Succulent Shropshire roasted half chicken drizzled with Madeira & shallot jus, crispy sage, triple-cooked chunky chips, green beans, served with creamy béarnaise sauce on the side 1547kcal

### RACK OF BARBECUE RIBS

Slow-cooked rack of prime ribs coated in Miller's smoky barbecue sauce, seasoned fries, onion loaf and creamy slaw 1809kcal

### ANY 3 FOR £12

- Mac & cheese (V) 450kcal | 5.25
- Onion loaf (VE) 466kcal | 4.75
- Chargrilled vegetables (VE) 130kcal | 4.75
- Heritage tomato & rocket salad\* (VE) 193kcal | 4.75
- Baby new potatoes (VE) 206kcal | 3.95
- Garlic button mushrooms (V) 198kcal | 4.25
- Creamed spinach (V) 150kcal | 5.25
- Sautéed greens & chantenay carrots (VE) 162kcal | 5.25

## DESSERTS

### Treat yourself

For an after-dinner treat, swap your dessert to a cocktail £2 supplement. Choose your favourite: Butcher's Old Fashioned, Pornstar Martini, Espresso Martini

### CARTER'S SIGNATURE CHOCOLATE BAR SHARING 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 2299kcal Serves two. £1.50 supplement per person.

### LEMON TART (V)

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

### CARAMEL BISCUIT TORTE (VE)

Biscoff® biscuit base, coconut-based topping, finished with Biscoff® spread, paired with fresh berries, blackcurrant sorbet and mixed berry sauce 499kcal

### TRIPLE CHOCOLATE BROWNIE (V)

Milk, dark and white chocolate chunks brownie, served warm with Belgian chocolate sauce and vanilla bean ice cream 663kcal

### STICKY TOFFEE PUDDING (V)

Rich toffee and date sponge with Devon cream toffee sauce 692kcal served with your choice of vanilla custard (+143kcal) or vanilla bean ice cream (+202kcal)

Adults need around 2000kcal a day | Our vegetarian and vegan options within the menu can be enjoyed at a reduced price - please ask a member of our team for more information.



# Celebration Menu

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MILLER & CARTER  
- STEAKHOUSE -

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If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order.  
Our menu descriptions do not include all ingredients or allergens.

(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. \* = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate  
uncooked weights. All items are subject to availability. Biscoff® is a registered trademark of Lotus Bakeries.

Our 30 Day Aged Ribeye Steak won a Gold Medal at The World Steak Challenge Awards 2024.