

LUNCH MENU

Dish range and prices vary. Please search for your local steakhouse for full range and online prices

NIBBLES

*A selection of small plates,
perfect for sharing*
2 plates £8.50 | 3 plates £11.95

BEEF BARBACOA STUFFED YORKIES

With crispy onion loaf, aged Cheddar cheese and beef dripping sauce

TOASTED BREADS & OLIVES

Served with smoked beef dripping butter

CHEDDAR CHEESE & GARLIC CIABATTA v

BEEF DRIPPING POPCORN

Served warm with biltong seasoning

STICKY SWEET CHILLI BEEF

Topped with toasted sesame seeds

CAMEMBERT & PINOT GRIGIO FONDUE v

With savoury nut granola and toasted focaccia

ANTIPASTI PLATE

Cured meats, shaved Grana Padano & pickled chilli peppers

SHARERS

SHARING BOARD

Beef & bourbon meatballs, sticky chilli-hoisin glazed cluck & duck wings, beef barbacoa mac & cheese, hand-cut nachos, buttermilk ranch dip and garlic bread £13.50

CHEFS MEAT BOARD

Cured meats, beef Barbacoa stuffed yorkies, smoked beef bacon, olives, Biltong toasted ciabatta, pickled chilli peppers, fresh tomato salsa and beef dripping sauce £12.95

STARTERS

CLUCK & DUCK WINGS

Sticky chilli-hoisin glazed chicken & duck wings served buttermilk ranch dressing and dressed slaw £5.95

PULLED BEEF & CAMELISED ONION RILLETTES

Made from slow cooked pulled beef, caramelised onion marmalade and beef dripping sauce. Served with Biltong toasted ciabatta and dressed leaves £6.25

NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, guacamole & jalapeños for one £4.95, to share £7.95

Add Pulled Beef & Burnt Ends Chilli for one £5.50, to share £8.75

SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise £6.50

CROXTON MANOR CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Croxton Manor Cheddar & spinach sauce, served with toasted artisan breads £5.50

STICKY CHIPOTLE CHICKEN

Sweet chipotle chilli glazed chicken bites with toasted sesame seeds, served with a dressed slaw £5.95

SEARED ATLANTIC SCALLOPS

Served with parmentier potatoes, Champagne thermidor sauce, tempura samphire and fresh tomato salsa £8.95

GARLIC KING PRAWNS

Cooked in garlic butter and served with toasted ciabatta £6.75

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 a balsamic glazed beef tomato, along with your choice of lettuce wedge and steak sauce.

PRIME STEAK CUTS

30 day aged

SIRLOIN 8OZ/12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare

FILLET 8OZ

The most tender steak regarded by many as the premium cut and recommended rare

RIBEYE 12OZ

Full of flavour and almost as tender as fillet, recommended medium

T-BONE 20OZ

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

Recommended by our master butcher

RIBEYE 16OZ

A thick cut, bursting with flavour and almost as tender as fillet, recommended medium

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour. Recommended medium rare

RUMP 8OZ

A firm texture and rich flavour, recommended medium

STEAKS TO EXPLORE

50 day aged and bursting with flavour

Recommended by our master butcher

FILLET OF SIRLOIN 9OZ

A deliciously flavoursome and tender cut, aged for 50 days for a richer flavour. Recommended medium rare

GRAIN FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour. Recommended medium

TO SHARE

Indulge together

BUTCHERS BLOCK

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

CHATEAUBRIAND 16OZ

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

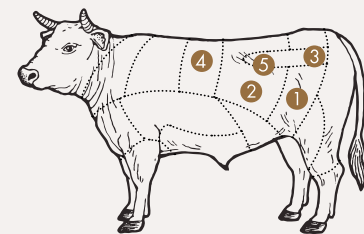
LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our master butcher. Recommended medium. Limited Availability

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

STEAK SIDES

The perfect accompaniment for your steak

MILLER'S MAC & CHEESE

Classic v

Creamy Lobster

Pulled Barbacoa Beef

Spicy Corn & Smoked Cheese Fritters v

Stuffed Marrow Bone

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

Lobster & King Prawns Tempura

Grilled Half Lobster

Served with garlic butter

Grana Padano & Garlic Stem Broccoli

Crispy Pancetta, Avocado & Mozzarella Salad

Garlic Button Mushrooms v

Half Rack Barbecue Ribs

Garlic Sautéed Greens v

Croxton Manor Cheddar Mushrooms v

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.

PRIME STEAK BURGERS

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

SMOKE & FIRE BURGER

Topped with Scotch Bonnet chilli salsa, smoked beef bacon, barbecue sauce and smoked Cheddar cheese

Recommended by our chefs

UPTOWN PEPPERCORN BURGER

Topped with smoked beef bacon, crumbled Stilton, free range fried egg, crispy onion loaf and cracked peppercorn sauce

BACON & CHEESE PRIME STEAK BURGER

Topped with Cornish kiln smoked bacon and smoked Cheddar cheese

STEAK HOUSE BURGER

Topped with slow cooked beef, smoked beef bacon, smoked Cheddar cheese and beef dripping sauce

ADD YOUR FAVOURITE TOPPING TO YOUR BURGER

Smoked beef bacon, Cornish kiln smoked bacon, Onion loaf, Stilton

Smoked Cheddar Cheese, Guacamole, Jalapeños, Salsa

OFF THE GRILL

TANDOORI STYLE MARINATED LAMB RUMP

Served with parsnip purée, dauphinoise potatoes, roasted vegetables, rich Bordelaise sauce and tender stem broccoli

SMOKEY BARBECUE RIBS

Succulent pork ribs with a smokey barbecue glaze, served with seasoned fries and dressed slaw

BARBECUE GLAZED CHICKEN

Topped with smoked Cheddar cheese, smokey barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, seasoned fries and dressed slaw

Recommended by our chefs

BUTTERMILK CHICKEN EXPERIENCE

The Ultimate Chicken Experience - Boneless tender half chicken with a rich chicken dripping gravy and crispy chicken skin. Served with a spicy corn & smoked cheese fritter, poached egg, grilled asparagus and seasoned fries

SLOW COOKED BONELESS BEEF RIB

Served with creamy mashed potato, crispy onions, beef dripping-Bordelaise and buttered greens

GLAZED CHICKEN BURGER

Chilli-hoisin glazed chicken, topped with Cornish kiln smoked bacon, creamed corn and smoked Cheddar cheese. Served with seasoned fries and dressed slaw

FISH, SALAD & VEGETARIAN

PESTO CRUSTED SEA BASS

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

SALMON SUPREME

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

TEMPURA HAND BATTERED COD

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

SLOW ROASTED TOMATO, BLACK OLIVES & FETA BURGER v

Topped with cucumber ribbons, sour cream & wheatberry beetroot couscous. Served with seasoned fries and dressed slaw

BUTTERNUT SQUASH & EMMENTAL ROULADE v

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

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

with 30 day aged rump 8oz

with grilled goat's cheese v

SOMETHING ON THE SIDE?

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

FIXED PRICE LUNCH

Two courses • Three courses

Available from noon: Monday to Friday until 5pm, Saturday until 3pm.

STARTERS

STICKY CHILLI-HOISIN CHICKEN WINGS

Served with buttermilk ranch dressing

CROXTON MANOR CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Croxton Manor Cheddar & spinach sauce, served with toasted artisan breads

SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise

MAINS

• SIGNATURE FLAT BREADS •

Served with dressed leaves

BEEF BARBACOA & BEEF DRIPPING

Oven baked flatbread topped with barbacoa pulled beef, beef dripping sauce, crispy onion loaf & crumbled Stilton (£1.00 supplement)

GOATS CHEESE & ROASTED ROOTS v

Oven baked flatbread topped with caramelised goats cheese, pomegranate glazed roasted roots, onion loaf and savoury nut granola

BUTTERMILK CHICKEN & SMOKED BACON

Oven baked flatbread topped with buttermilk roasted chicken, sticky chilli-hoisin glaze, crispy smoked bacon, mozzarella and creamed corn

• MEAT, GRILL & FISH •

CHICKEN SCHNITZEL

Served with pancetta, avocado & mozzarella salad, seasoned fries and buttermilk ranch dressing

PRIME STEAK BURGER

Minced from the finest prime steak and served with seasoned fries

Add Cornish Kiln Smoked bacon and Cheddar cheese £1.00

30 DAY AGED PICANHA RUMP 7OZ

Served with our own onion loaf, seasoned fries and balsamic glazed beef tomato (£3.00 supplement)

TEMPURA HAND BATTERED COD

With seasoned fries, samphire tartare sauce and garden peas

SEA BASS FILLET

Served with creamy mashed potato, lobster Prosecco sauce, tempura samphire and fresh tomato salsa

• CRAFT SANDWICHES •

Served with seasoned fries

HAND BATTERED COD & SAMPHIRE TARTARE

Succulent hand battered cod fillets in a toasted brioche bun with samphire tartare sauce

BUTTERMILK CHICKEN, AVOCADO & BACON

Warm roasted chicken, crispy smoked bacon & smashed avocado on a toasted focaccia sandwich, with ranch dressing & Grana Padano shavings

BEEF BARBACOA & BEEF DRIPPING

Tender beef brisket with beef dripping sauce on toasted sourdough with Biltong mayonnaise, crispy onion loaf and smoked Cheddar cheese (£1.00 supplement)

DESSERTS

SALTED CARAMEL PROFITEROLES v

Served with warm Belgian chocolate sauce, perfect for dipping

SILVERPAIL ICE CREAM & COOKIE v

Choice of vanilla bean, double chocolate or strawberry

CARAMEL APPLE CRUMBLE TART v

Served with vanilla bean ice cream or custard

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. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.