

GLUTEN FREE MENU



STARTERS

SWEET & SMOKY KING PRAWNS

Char-grilled horissa & garlic prawns
460kcal | 10.25

BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce,
toasted bread 398kcal | 7.95

PAN-SEARED SCALLOPS AND PORK BELLY*

Scallops, soy & mini pork belly, miso dressing
443kcal | 12.75

PRAWN COCKTAIL*

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

SPICED CAULIFLOWER WINGS* (VE)

Asian-style, crispy fried, spiced cauliflower,
Soy Tam dipping sauce 281kcal | 8.50

HOT HONEY CHICKEN WINGS

Char-grilled chicken wings with sweet & spicy
hot honey, slaw, watercress, pickled pink onions
753kcal | 8.50

BURRATA* (V)

Velvety burrata cheese, heirloom tomatoes,
pine nuts, rocket, extra virgin olive oil and
Gran Reserva sherry vinegar dressing
balsamic pearls 420kcal | 10.50

THE STEAK EXPERIENCE *by the Masters of Steak*

Our steaks are served with parsley butter (+50kcal) or our signature butter (+48kcal), balsamic-glazed tomato*, onion loaf, 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
- Siltton & white port sauce* 103kcal
- Rich red wine sauce* 47kcal
- Three peppercorn sauce* 92kcal
- Bone marrow béarnaise 163kcal

3 Choose a wedge dressing

- Bacon & honey mustard 131kcal
- Long Clawson Siltton & blue cheese 177kcal
- Garlic mayonnaise & Grana Padano 225kcal
- Classic vinaigrette 46kcal

4 Choose your side

- Seasoned fries 356kcal
- Triple-cooked chips 447kcal +£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 here around the world

Chef's recommendation

BLACK ANGUS FILET MIGNON 10oz

Two 5oz cuts of filet, beautifully delicate and tender.
Recommended rare 554kcal | 43.25

BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firm texture.
Recommended medium rare 754kcal | 32.75

BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour. Recommended medium
547kcal | 24.50

BLACK ANGUS RIBEYE 8oz

A finely marbled cut. Recommended medium 679kcal | 34.95

Our finest cut

WAGYU

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

SIRLOIN 10oz 714kcal | 44.95

RIBEYE 10oz 804kcal | 44.95



30 DAY AGED

British & Irish Prime Steak

Approved Masters Of Steak by the Craft Guild of Chefs

SURF & TURF FILLET BOZ

A luxurious treat. Our exquisite 'Masters of Steak' accredited
fillet 8oz expertly topped with a grilled lobster tail.
Recommended rare 799kcal | 49.50

FILLET 8oz

The most tender steak. Recommended rare 474kcal | 39.50

Award winning

RIBEYE 16oz/12oz

Highly marbled and bursting with flavour. Recommended medium
16oz 1168kcal | 41.75, 12oz 923kcal | 37.75

RUMP 9oz

Full flavoured, lean and firm in texture. Recommended medium
649kcal | 27.25

SIRLOIN 12oz

Deliciously flavoursome. Recommended medium rare
1025kcal | 40.25

T-BONE 20oz

Two steaks in one - one side a tender fillet, the other a
flavoursome sirloin, served on the bone for extra flavour.
Recommended medium rare 1181kcal | 45.75

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 steak flavours and
cuts - Ribeye 8oz, Rump 7oz and two cuts of Fillet 5oz.
Served with beef brisket-topped bone marrow
2242kcal Serves two | 82.95

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 | 75.50

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
949kcal Serves two | 75.50

Add a little luxury

Make it a Surf & Turf by adding:

Grilled lobster tail 325kcal | 11.25

Pan-seared scallops 465kcal | 10.75

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 | 27.95

SEA BASS FILLET

Grilled sea bass fillet, dauphinoise potatoes, char-grilled vegetables,
Tenderstem® broccoli, tomato tapenade 784kcal | 25.95

BUTTERNUT SQUASH, KALE & PUMPKIN SEED TART (VE)

Pasty tart filled with a rich, creamy plant-based sauce & kale,
topped with roasted butternut squash and pumpkin seeds.
Served with sautéed greens, chantenay carrots, baby new
potatoes and gravy 994kcal | 20.75

BOURBON CHICKEN*

Bourbon-glazed British half chicken, seasoned fries, onion loaf,
slaw and bourbon glaze 1035kcal | 22.95

ULTIMATE RACK OF BARBECUE RIBS

Slow-cooked rack of prime pork ribs coated in your choice of
Miller's smoky barbecue sauce (+397kcal) or a deep bourbon
glaze* (+282kcal). Served with onion loaf, slaw and seasoned fries.
Full 1331kcal | 26.50, Half 782kcal | 21.50

PAN-ROASTED COD*

Cod loin, spinach & butternut squash, crispy potatoes, prosciutto crisp
and a white wine and lemon thyme velouté sauce 698kcal | 26.95

SALADS

BUTTERNUT SQUASH & MIXED GRAIN SALAD (VE)

Over-baked Tuscan-style butternut squash, with heirloom tomatoes,
mixed hearty grains, pickled pink onions, rainbow slaw, dukkah
seeds, pomegranate seeds, avocado, rocket and baby spinach, on
a bed of creamy houmous 626kcal | 17.25

Tap your salad

Tender fillet steak tails 210kcal | 6.00

Crispy spiced cauliflower* (VE) 247kcal | 3.50

Char-grilled chicken breast 267kcal | 3.50

Sliced rump steak 7oz 356kcal | 6.00

King prawns 104kcal | 6.00

Grilled salmon fillet 396kcal | 6.00

SIGNATURE SIDES

Camembert mashed potato (V) 413kcal | 6.25

Tuscan-style butternut squash (VE)

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

Millionaire fries

Truffle mayonnaise, bacon, Grana Padano cheese 790kcal | 6.25

Stuffed bone marrow

Pulled beef short ribs and brisket, beef dripping barbecue sauce, topped
with pickled pink onions and crumbled onion loaf 652kcal | 8.75

Half rack of barbecue ribs

Choose from barbecue sauce (643kcal) or
bourbon glaze* (571kcal) | 8.75

ANY 3 SIDES FOR £12

Onion loaf (VE) 466kcal | 4.75

Char-grilled vegetables (VE) 130kcal | 4.75

Baby new potatoes (VE) 206kcal | 3.95

Heritage tomato & rocket salad* (VE) 175kcal | 4.75

Sautéed greens & chantenay carrots (VE) 162kcal | 5.25

Garlic button mushrooms (V) 198kcal | 4.25

DESSERTS

WHITE CHOCOLATE CRÈME BRÛLÉE (V)

White chocolate and Madagascar vanilla-glazed brûlée,
served with fresh berries 663kcal | 7.75

STICKY TOFFEE PUDDING (V)

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

ICE CREAM (V) & SORBET (VE)

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

Ice cream: vanilla bean (+202kcal), honeycomb (+237kcal),

double chocolate (+259kcal), strawberry (+192kcal)

Sorbet: blackcurrant (+111kcal), raspberry (+110kcal) | 6.95

NEW YORK-STYLE BAKED CHEESECAKE (V)

Creamy vanilla cheesecake finished with blueberry compote and
freshly whipped cream 827kcal | 6.75

MINI DESSERT & HOT DRINK

Enjoy freshly brewed tea or coffee with a Mini White
Chocolate Crème Brûlée (V) 285kcal | 6.50

Please refer to our dessert menu for hot drink options.

Adults need around 2000kcal a day.