

# DINE SHEFFIELD 2024 MENU

Two courses from £20 | Three courses from £25

## SPECIALLY SELECTED SPIRITS & MIXERS

Please ask our team for pricing

### CIROC & SEVILLE ORANGE

Premium Ciroc Vodka paired with zesty Fentimans Mandarin & Seville Orange Jigger

### HENDRICK'S & ROSE

Cool cucumber notes of Hendrick's Gin deliciously paired with Fentimans Rose Lemonade

### KRAKEN & GINGER

Rich and smooth Kraken Spiced Dark rum paired with strong & fiery Fentimans Ginger Beer

## STARTERS

### SWEET & SMOKY KING PRAWNS

Chargrilled harissa & garlic prawns  
£2 supplement

*Our favourite*

### STICKY CHIPOTLE CHICKEN

Sweet chipotle-glazed chicken bites, chilli jam dipping sauce

### BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce, toasted breads

### SPICED CAULIFLOWER WINGS (VE)\*

Asian-style, crispy fried, spiced cauliflower, Som Tam dipping sauce

## MAINS

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

Our steaks are served with parsley butter, balsamic-glazed tomato\*, onion loaf, your choice of steak sauce and lettuce wedge dressing.

### YOUR

### STEAK,

### YOUR

### WAY

#### 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
- Stilton & white port sauce\*
- Rich red wine sauce\*
- Three peppercorn\*
- Bone marrow béarnaise

#### 3 Choose a wedge dressing

- Bacon & honey mustard
- Spicy burnt chilli & crispy onions
- Long Clawson Stilton & blue cheese
- Garlic mayonnaise & Grana Padano
- Classic vinaigrette

#### 4 Choose your side

- Seasoned fries
- Thick cut chunky chips +£1
- Baby new potatoes
- Sautéed greens

### BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour. *Recommended medium*

### BLACK ANGUS SIRLOIN 8oz

A delicate flavour balanced with a firmer texture.  
*Recommended medium rare £5 supplement*

### BLACK ANGUS RIBEYE 8oz

A finely marbled cut. *Recommended medium £5 supplement*

*Award winning*

### 30 DAY AGED UK & IRISH RIBEYE 12oz

Highly marbled and bursting with flavour. *Recommended medium*  
£10 supplement

### 30 DAY AGED UK & IRISH FILLET 8OZ

The most tender steak. *Recommended rare* £12 supplement

### SIGNATURE CHEESE & BACON BURGER

30 day aged beef patty, maple streaky bacon, Monterey Jack cheese and special recipe burger sauce, with slaw on the side. Served with your choice of seasoned fries or grains & leaves salad

### THE PLANT-BASED BURGER (VE)

Vegan burger patty, smashed avocado, Violife melting mature slice, special recipe burger sauce and pickled pink onions. Served with your choice of seasoned fries or grains & leaves salad

### ULTIMATE RACK OF BARBECUE RIBS

Slow-cooked rack of prime pork ribs coated in Miller's smoky barbecue glaze, seasoned fries and slaw

### SEA BASS FILLET

Grilled sea bass fillet, dauphinoise potatoes, chargrilled Mediterranean-style vegetables, pea purée, tomato tapenade

### SPINACH & CAMEMBERT PITHIVIER (V)\*

Wilted spinach, creamy Camembert & caramelised onions encased in puff pastry, with green beans, peas, sugar snaps, roasted carrots and gravy

## DESSERTS

*Treat yourself*

For an after-dinner treat, swap your dessert to a cocktail £2 supplement

Choose your favourite: Baileys Chocolate Orange-Tini, Disaronno Blush, Espresso Martini

### DOUBLE BELGIAN CHOCOLATE BROWNIE (V)

Served warm with chocolate sauce, vanilla bean ice cream and a dark & gold chocolate shard

### STICKY TOFFEE PUDDING (V)\*

Rich toffee & date sponge finished with sticky pickled dates and vanilla bean ice cream

*Chef's recommendation*

### LEMON TART (V)

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

### POACHED PEAR (VE)\*

Poached pear lightly infused with saffron for delicate sweetness, served with refreshing coconut sorbet

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

Served with a dark & gold chocolate shard (V)  
Choose three scoops from:

Ice cream - vanilla bean, double chocolate, strawberry

Sorbet - raspberry, coconut



# Dine Sheffield 2024

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MILLER & CARTER  
- STEAKHOUSE -

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Adults need around 2000kcal 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. All calories are correct at time of menu print, live nutrition information is available online. All items are subject to availability.