

SHEFFIELD CITY CENTRE RESTAURANT WEEK 2026

Two courses from £25 | Three courses from £30

Available all day Sunday - Thursday and 12-5pm Fridays & Saturdays from 12th - 25th October



APEROL SPRITZ
Refreshing and bittersweet Aperol, topped with Prosecco and soda - an iconic spritz! 10.75

DISARONNO CHERRY BLUSH
A sweet and elegantly fruity blend of Amaretto Disaronno, cherry, lemon, and sugar, shaken and served on the rocks for a refined and refreshing fix | 10.95

STRAWBERRY SLING
Bombay Sapphire Gin, elderflower, strawberry purée and apple juice topped with lemonade | 10.25

STARTERS

PRAWN COCKTAIL*
King prawns served with crisp baby gem lettuce and Bloody Mary cocktail sauce 191kcal

BAKED CHEDDAR MUSHROOMS (V)
Baked mushrooms in a creamy Cheddar cheese and spinach sauce, served with toasted breads 537kcal

SPICED CAULIFLOWER WINGS* (VE)
Crispy spiced cauliflower wings served with Crying Tiger sauce 301kcal

STICKY CHIPOTLE CHICKEN
Sweet chipotle-glazed chicken bites served with chilli jam dipping sauce 530kcal

SOY & MIRIN PORK BELLY*
Chargrilled soy and mirin pork belly served with lime slaw, miso dressing and black garlic teriyaki barbecue sauce 626kcal

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

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

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 126kcal
- Béarnaise 163kcal
- Rich red wine sauce* 47kcal
- Three peppercorn sauce* 92kcal
- Café de Paris butter sauce* 110kcal
- Chimichurri 200kcal

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 208kcal
- Sautéed greens 156kcal
- Camembert mashed potato 413kcal +£2

RUMP 9oz
Full-flavoured, lean and firm in texture. Recommended medium 658kcal

ANGUS SIRLOIN 8oz
A delicate flavour balanced with a firmer texture. Recommended medium rare 763kcal £5 supplement

ANGUS RIBEYE 8oz
A finely marbled cut. Recommended medium 688kcal £5 supplement

ANGUS RIBEYE 10oz
Rich, juicy and bursting with flavour with generous marbling throughout. Recommended medium 810kcal £7 supplement

30 DAY AGED FILLET 8oz
The most tender steak. Recommended rare 483kcal £10 supplement

MILLER'S STEAKHOUSE DIRTY BURGER
30 day aged beef patty layered with fillet steak tails, pulled beef short rib and brisket, onion loaf, Barber's mature Cheddar, mayonnaise, Cheddar cheese sauce and pickles, served with beef dripping sauce on the side 1378kcal

PUMPKIN & BUTTERNUT SQUASH RISOTTO* (V)
Creamy pumpkin and roasted butternut squash risotto with rocket and pine nuts, served with garlic bread 612kcal

FISH & CHIPS
Crispy golden battered hake sprinkled with parsley salt, served with thick-cut triple-cooked chips, pea purée and tartare sauce 1069kcal

GRILLED SALMON FILLET*
Grilled salmon, crushed baby potatoes, sautéed greens, lemon butter sauce 835kcal

FETA & PICKLED WATERMELON SALAD (V)
Gently pickled watermelon, creamy feta, heirloom tomatoes, avocado and Beluga lentils with rocket and mint. Drizzled with pomegranate molasses and finished with dukkah and pomegranate seeds 855kcal

Elevate your burger experience by adding extra:
Barber's mature Cheddar cheese 83kcal | 1.00
Maple-cured streaky bacon 80kcal | 1.00
Beef dripping sauce 126kcal | 1.95
30 day aged beef patty 244kcal | 3.00
Crumbled blue cheese 123kcal | 1.00

Top your salad with:
Tender fillet steak tails 210kcal | 6.00
Crispy spiced cauliflower* (VE) 247kcal | 3.50
Chargrilled chicken breast 273kcal | 3.50
Sliced rump steak 7oz 356kcal | 6.00
King prawns 104kcal | 6.00
Grilled salmon fillet 396kcal | 6.00

DESSERTS

Treat yourself

For an after-dinner treat, swap your dessert to any cocktail from our drinks menu £2 supplement

TRIPLE CHOCOLATE BROWNIE (V)
Milk, dark and white chocolate chunk brownie served warm with Belgian chocolate sauce and vanilla bean ice cream 663kcal

LEMON TART (V)
Zesty lemon tart paired with raspberry sorbet, whipped cream, raspberries and mint 787kcal

NEW YORK-STYLE BAKED CHEESECAKE (V)
Creamy vanilla cheesecake finished with blueberry compote, whipped cream and crushed amaretti biscuit 856kcal

VANILLA CRÈME BRÛLÉE (V)
Madagascan vanilla crème brûlée served with berries 541kcal

MINI DESSERT & COFFEE
Enjoy freshly brewed tea or coffee with your choice of: Mini Triple Chocolate Brownie 299kcal, Mini Vanilla Crème Brûlée (V) 544kcal, Mini Chocolate Orange Mousse Cake (V) 255kcal, Salted Caramel Profiteroles (V) 156kcal
Please refer to dessert menu for drinks calories.



Sheffield City Centre Restaurant Week 2026

12TH OCTOBER – 25TH OCTOBER

MILLER & CARTER
- STEAKHOUSE -

Adults need around 2000kcal a day.

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. Our British & Irish steak is Red Tractor or Bord Bia Quality assured.

This is a promotional menu, therefore no discounts (including staff discount) or offers can be redeemed alongside it, except for Shareholder Vouchers which may be used