

STEAKHOUSE

AT

THE VERANDAH

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DINNER

DESSERT

DINNER

APPETISERS

Caribbean Lobster Cocktail

Iceberg lettuce, tomato, Marie Rose sauce and Thermidor toastie

H. Forman & Son London Cure Gin & Tonic Salmon*

Rye bread and traditional garnish

Clam Chowder

Bacon and Welsh rarebit

Caesar Salad

Romaine lettuce, Lyburn Old Winchester cheese
salted boquerones and sourdough shards

Tea-smoked Duck Breast* with Mandarin Dressing

Jalapeño cornbread, toasted sesame slaw and pomegranate molasses

Salt Beef Brisket Hash

Free range duck egg yolk*, Dijon gravy sweet and sour kosher pickles ⑩

Cured and Salt-baked Baby Beets

New Forest Rosary Goat's Cheese, candied pecans, citrus, basil leaf and mint ✓ ⑩

ENTRÉES

Louisiana Short Rib

Slow-cooked in a light hickory smoke with spiced coffee crumble and burnt shallot jus

Grilled Whole Dover Sole

Maitre d'Hôtel butter, Jersey Royals, asparagus and green bean fricassée

'Beyond Meat' Vegetarian Burger

Halloumi, tomato jam, dill pickles, crispy onions, brioche bun and truffle mayonnaise ✓

All dishes below are served with jus and your choice of sides

Organic Label Rouge Roast Chicken Breast ⑩

Iberian Acorn-fed Pork Chop ⑩

Salt Marsh Lamb Cutlets* ⑩

Should you wish to order an additional dish, a supplement charge of \$7.50 will apply to appetisers and desserts and \$12.50 will apply to main courses.

✓ Vegetarian. ⑩ Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

SIGNATURE DISHES

The Cunarder Burger

8oz Prime H.G Walter's Beef Patty*, Isle of Wight Blue cheese, double maple bacon caramelised onions, brioche bun, bone marrow mayonnaise and homemade ketchup

Earl Stonham Wagyu (Suffolk) – Marble Score 8 ⑧

8oz Sirloin

\$30 supplement applies

Grand Platter Fruit de Mer for Two ⑧

Maine Lobster

Rope-grown Irish mussels

Scottish langoustines

Alaskan King Crab leg

Ceviche* of Grand Bank scallops

Jumbo Mediterranean Carabinero prawns

served with Bloody Mary dip, garlic aioli and red wine shallot vinegar

\$20 supplement applies

STEAK

USDA Prime 28 Day Aged Grain Finished Angus* ⑧

12oz Sirloin

H.G Walter's

28 Day Dry-aged British Grass fed Black Angus* ⑧

12oz Rib Eye | 12oz Sirloin | 8oz Fillet

Deluxe Three Beef Sampler for Two

8oz H.G Walter's 35 Day Dry-aged Black Angus Fillet* ⑧

12oz 28 Day Aged Prime USDA New York Strip* ⑧

Louisiana Short Rib

Why not add Surf to your Turf?

Two giant tiger prawns flambéed in garlic and Cognac butter ⑧

\$10 supplement applies

*All steaks are accompanied by roasted sweet vine tomatoes,
Portobello mushroom, land cress and your choice of sides*

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DINNER

SIDE SALADS

Iceberg Wedge

Bacon, crisp shallots, smoked tomatoes and sour cream

House Salad

Avocado pear, beef tomatoes, barrel aged Feta, red onion, Kalamata olives and a citrus and oregano vinaigrette (V) (G)

Green Leaf and Herbs

French vinaigrette (V) (G)

VEGETABLES

Steamed tenderstem broccoli (G)

Creamed baby spinach roasted shallots

Chargrilled Hispi cabbage creamy ranch dressing (G)

London Pride Beer tempura onion rings

POTATOES

Triple-cooked chips

French fries - add truffle oil and parmesan

Red skin potato and cheese bake (G)

Yukon gold mashed potatoes (G)

SAUCES

Béarnaise (V) | Sauce au poivre (V)

Café de Paris butter (G) | Chimichurri (G)

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DINNER

DESSERTS

Rum Baba

Fine Demerara Rum,
lime marmalade and chantilly cream

Triple Chocolate Skillet Cookie

Maple and walnut ice cream and smoked pecan brittle

Warm Deep Filled Bramley Apple Pie

Vanilla bean ice cream or English custard

Toffee, Peanut Butter and Fudge Brownie Sundae

Salted caramel and peanut butter ice cream, toffee sauce and whipped vanilla bean cream

Wild Strawberry Pavlova

Cornish clotted cream and pink Champagne sorbet 



Baked New York Cheesecake for Two

Graham cracker crumb and sour cream glaze

Cheese Trolley

Selection of award winning artisan cheese, hand crafted biscuits, mulled apple jelly,
fruit toasts and condiments.

Should you wish to order an additional dish, a supplement charge of \$750 will apply to appetisers and desserts and \$12.50 will apply to main courses.

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