

STEAKHOUSE

AT
THE VERANDAH

APPETISERS

Clam Chowder
Bacon and Welsh rarebit

Salt Beef Brisket Hash
Free range duck egg yolk*, Dijon gravy
sweet and sour kosher pickles (V) (G)

Cured and Salt-baked Baby Beets
New Forest Rosary goat's cheese,
candied pecans, citrus,
basil leaf and mint (V) (G)

ENTRÉES

Grilled Lemon Sole
Maitre d'hôtel butter, Jersey Royals,
asparagus and green bean fricassée

Organic Label Rouge
Roast Chicken Breast (G)
Served with jus and your choice of sides

USDA Prime 28 Day Aged
Grain Finished Angus
8oz Sirloin Steak* (G)
*Accompanied by sweet vine roasted tomatoes,
grilled portobello mushroom,
land cress and your choice of sides*

The Cunarder Burger
8oz Prime H.G Walter beef patty*,
Isle of Wight blue cheese, double maple bacon
caramelised onions, brioche bun,
bone marrow mayonnaise and homemade ketchup

'Beyond Meat' Vegetarian Burger
Halloumi, tomato jam, dill pickles,
crispy onions, brioche bun
and truffle mayonnaise (V)

SIDE SALAD

Green Leaf and Herbs
French vinaigrette (V) (G)

VEGETABLES

Creamed baby spinach with roasted shallots
Steamed tenderstem broccoli (G)
London Pride beer tempura onion rings

POTATOES

French fries – add truffle oil and parmesan
Yukon gold mashed potatoes (G)

SAUCES

Café de Paris butter (G) | Chimichurri (G)
Sauce au poivre (G)

DESSERTS

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 (G)

Tea & Coffee

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.

(V) Vegetarian, (G) 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.

Sailing with confidence – this menu will only be used once every 72 hours.

