

# 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 (gf)

Cured and Salt-baked Baby Beets  
New Forest Rosary Goat's Cheese,  
Candied Pecans, Citrus,  
Basil Leaf and Mint (v) (gf)

## ENTRÉES

Grilled Lemon Sole  
Maitre d'hôtel Butter, Jersey Royals,  
Asparagus and Green Bean Fricassée

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

Darragh O'Shea's 35 Day Dry  
Aged Scotch Grass-fed Black Angus  
8oz Sirloin Steak\* (gf)  
*Accompanied by Sweet Vine Roasted Tomatoes,  
grilled Portobello Mushroom,  
Land Cress and your choice of sides*

The Cunarder Burger  
8oz Prime Darragh O'Shea's 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) (gf)

## VEGETABLES

Creamed Baby Spinach with Roasted Shallots  
Tenderstem Broccoli (gf)  
London Pride Beer Tempura Onion Rings

## POTATOES

French Fries - add Truffle Oil and Parmesan  
Yukon Gold Mashed Potatoes (gf)

## SAUCES

Café de Paris Butter (gf) | Chimichurri (gf)  
Sauce au Poivre (gf)

## DESSERTS

Warm Deep Filled Bramley Apple Pie  
Vanilla Bean Ice Cream or English Custard (ls)

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 (gf)

Tea & Coffee

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.  
(v) Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.  
\*Including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.  
\*\*Please note that our menu may increase your risk of foodborne illness.