

# STEAKHOUSE

AT  
THE VERANDAH

## APPETISERS

### Caribbean Lobster Cocktail

Iceberg Lettuce, Tomato, Maple Rose Sauce  
and Thermidor Toastie

### H. Foreman & Son's 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 Breadcrumbs and Sourdough Shards

### Tea Smoked Duck Breast\* with Mandarin Dressing

Jalapeno Cornbread, Toasted Sesame Slaw and Pomegranate Molasses Igt

### Salt Beef Brisket Hash

Free Range Duck Egg Yolk\*, Dijon Gravy  
Sweet and Sour Kosher Pickles Igt

### Cured and Salt Baked Baby Beets

New Forest Rosary Goat's Cheese, Candied Pecans,  
Citrus, Basil Leaf and Mint Igt Igt

## ENTRÉES

### Grilled Whole Dover Sole

Maitre d'hôtel Butter, Jersey Royals, Asparagus and Green Bean Fricassee

### The Cunarder Burger

Box Prime USDA Angus Beef Patty,  
Isle of Wight Blue Cheese, Double Maple Bacon  
Caramelised Onions, Broche Bun, Bone Marrow Mayonnaise  
and Homemade Ketchup

### 'Beyond Meat' Vegetarian Burger

Hollands\*, Tomato Jam, Oil Pickles, Crispy Onions, Broche Bun  
and Truffle Mayonnaise Igt

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

Organic Label Rouge Roast Chicken Breast Igt

Iberian Acorn-fed Pork Chop Igt

Organic Rhug Estate Salt Marsh Lamb Cutlets\* Igt



## STEAK

### Darragh O'Shea's

35 Day Dry Aged Scotch Grass-fed Black Angus\* Igt

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

28 Day Aged Prime USDA Grain Finished Angus\* Igt

12oz New York Strip

Australian Grass-fed Wagyu Beef\* - Marble Score 9 Igt

7oz Sirloin

\$30 supplement applies

*All Steaks are accompanied by*

*Sweet Vine Tomatoes, Portobello Mushrooms, Land Cress and your choice of sides*

### Why not add Surf to your Surf?

Two Giant Tiger Prawns flambéed in Garlic and Cognac Butter

\$10 supplement applies

### Louisiana Short Rib

Slow-cooked in a  
Light Hickory Smoke with  
Spiced Coffee Crumble  
and Burnt Shallot Jus

### Deluxe Three Beef

Sampler for Two

8oz Darragh O'Shea's  
35 Day Dry Aged  
Black Angus Fillet\* Igt

12oz 28 Day Aged Prime  
USDA New York Strip\* Igt

Louisiana Short Rib

### Grand Platter

Fruits de Mer for Two Igt

Maine Lobster

Rope Grown Irish Mussels

Scottish Langoustines

Alaskan King Crab Leg

Ceviche of Grand Bank Scallops

Jumbo Mediterranean

Carabiniere Prawns

*Served with Bloody Mary Dip,*

*Garlic Aioli and Red Wine*

*Shallot Finger*

\$20 supplement applies

## 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 Igt

### Green Leaf and Herbs

French Vinaigrette Igt Igt

## VEGETABLES

Tenderstem Broccoli Igt

Creamed Baby Spinach with Roasted Shallots

Grilled Corn on the Cob with Smoked Pimento Butter Igt

Char-grilled Heisl Cabbage with Creamy Ranch Dressing Igt

London Pride Beef Tempura Onion Rings

## POTATOES

Triple Cooked Chips

French Fries - add Truffle Oil and Parmesan

Red Skin Potato and Cheese Bake Igt

Yukon Gold Mashed Potatoes Igt

Bourbon Sweet Potato and Marshmallow Gratin Igt

## SAUCES

Béarnaise Igt | Sauce au Poivre Igt

Café de Paris Butter Igt | Chimichurri Igt

\*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.

Should you wish to order an additional dish, supplementary charge of \$20 will apply.  
All Dishes vegetarian. Igt denotes gluten free.  
Some of our dishes may contain allergens including nuts or nut shells, milk, soy, shellfish,  
something to allergens and individuals susceptible to allergies.