

# STEAKHOUSE

## AT THE VERANDA

### 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

**Cured and Salt-baked Baby Beets**  
New Forest Rosary Goat's Cheese, candied pecans,  
citrus, basil leaf and mint

### 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**

**Iberian Acorn-fed Pork Chop**

**Salt Marsh Lamb Cutlets\***

### 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**  
8oz Sirloin  
\$30 supplement applies

**Grand Platter Fruit de Mer for Two**  
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\***  
12oz Sirloin

**H.G Walter's  
28 Day Dry-aged British Grass fed Black Angus\***  
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\*  
12oz 28 Day Aged Prime USDA New York Strip\*  
Louisiana Short Rib

**Why not add Surf to your Turf?**  
Two giant tiger prawns flambéed in garlic and Cognac butter  
\$10 supplement applies

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

### 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

**Green Leaf and Herbs**  
French vinaigrette

### VEGETABLES

Steamed tenderstem broccoli

Creamed baby spinach  
Roasted shallots

Chargrilled Hispi cabbage  
Creamy Ranch dressing

London Pride Beer tempura onion rings

### POTATOES

Triple-cooked chips

French fries - add truffle oil and parmesan

Red skin potato and cheese bake

Yukon gold mashed potatoes

### SAUCES

Béarnaise | Sauce au poivre

Café de Paris butter | Chimichurri

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. 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.

