

# 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

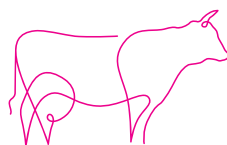
Wild Strawberry Pavlova  
Cornish Clotted Cream and  
Pink Champagne Sorbet (gf)

Tea & Coffee

Should you wish to order an additional dish, a supplement charge of \$7.50 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.

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.





## WINES

	Vintage	Glass \$	Bottle \$
<b>SPARKLING</b>			
Ice Cuvée, Peller Estates, Niagra Peninsula, Canada	NV	11.5	52
Laurent-Perrier Ultra Brut, Champagne, France	NV	19.5	92
Laurent-Perrier Cuvée Rosé, Champagne, France	NV	19.9	95
<b>WHITES</b>			
Santiago Ruiz, Rias Baixas, Spain	2017	10.6	48
Pinot Gris, A to Z Wineworks, Oregon, USA	2016	11	50
Riesling, Forge Cellars, Finger Lakes, New York, USA	2015	11.5	52
Chardonnay, Norman Hardie, Niagra Peninsula, Canada	2015	12.6	57
Château de Tracy, Pouilly Fumé, Loire, France	2016	13.9	63
Sauvignon Blanc, St Supéry, Napa Valley, California, USA	2017	14.1	64
Chardonnay, La Crema, Monterey County, California, USA	2015	14.3	65
Chardonnay, Far Niente, Napa Valley, California, USA	2015	42	190
<b>ROSÉ</b>			
Whispering Angel Rosé, Château d'Esclans, Côte de Provence, France	2017	13.2	60
<b>REDS</b>			
Velvet Devil Merlot, Charles Smith, Washington, USA	2016	10.6	48
Pinot Noir, Norman Hardie, Niagra Peninsula, Canada	2016	12.6	57
"The Hundred" Grenache - Clarendon Vineyard, Willunga 100, McLaren Vale, Australia	2015	13.2	60
Malbec, Colomé, Salta, Argentina	2015	13.7	62
Corney & Barrow Pommérol, Bordeaux, France	2014/15	13.7	62
Zinfandel, Seghesio, Sonoma Valley, California, USA	2015	14.3	65
Bin 28 Kalimna Shiraz, Penfolds, Australia	2015	15.4	70
Côte-Rotie, Domaine Pierre Gaillard, Rhône, France	2016	20.3	92
Barolo "Bussia", Poderi Aldo Conterno, Piedmont, Italy	2013	33.5	152
Tignanello, Antonori, Tuscany, Italy	2009	48	218
Dominus Estate, Napa Valley, California, USA	2011	64	290

All prices are in US Dollars and are subject to a 15% service charge which will be added to your account.  
Vintages change regularly. Please enquire with your Sommelier for specific wine vintages offered during your voyage.  
All wines contain sulphites. A glass is 150ml.