

## Welcome...

With almost 60 years of history, the Cunarder Restaurant has come a long way. Many thousands of guests have enjoyed eating here over the years – and returned again – and although our menus have changed with the times, our aims remain the same – to serve you tasty straightforward dishes of British-European heritage using locally-sourced foods wherever we can.

My team of chefs focuses on the best of this amazing local area for food production. Our vegetables come mainly from the New Forest and our dairy products arrive daily from the Dorset-Wiltshire border. We use free-range meat wherever possible and our lamb is strictly sourced from Dorset. We are also proud to use the award-winning Capreolus Fine Foods, producers of delicious cured and smoked meats from Rampisham and Uphill Farm in Dorset. Poole Quay has an active fishing fleet and the fishmonger calls every morning to offer us the daily catch from the local coast.

The Callaghan Family, the management, waiters and kitchen brigade all work together to try and make your dining experience as pleasurable as possible and I really hope that you will enjoy your meals with us.

Attila Kozak  
Head Chef

Please ask a member of our restaurant or bar team for more advice on allergen information.

Please be aware that although the utmost care is taken when preparing our food, we cannot guarantee that cross-contamination of products has not occurred in our own or our suppliers' premises.

We do our best to remove all bones from filleted fish and meat but some may remain, so please exercise caution.

(V) = Vegetarian (GF) = Gluten Free

## Sides

chunky chips | skinny fries | tossed salad  
mashed potatoes | sweet potato fries  
£3 each

## Starters

**Chef's Homemade Soup of the Day (GF)**

**Local Cherry Tomato and Baby Mozzarella Salad with Basil Dressing (GF)**

**English Asparagus Spears**

served with summer vegetable tartare and spiced carrot puree

**Homemade Chicken Liver and Cockburn Port Parfait (GF without toasted bread)**

free range chicken liver cooked with onions, herbs and garlic accompanied by toasted bread and chef's red onion jam

**Rampisham Ham (GF)**

served with seasonal melon medley and cantaloupe melon gel

**Grilled Scallops Thermidor (£3.00 supplement)**

with scallop corals and black strap streaky bacon

**Pressed Country Chicken and Smoked Ham Hock Terrine**

served with garden fresh piccalilli and cucumber pearls

**Pea Pannacotta (GF without straws)**

Isle of Wight blue cheese shavings and poppy seed straws

**Crayfish & Saffron Risotto**

with parmesan crisps and roasted baby tomatoes

**Mains** all main courses are served with seasonal vegetables

**Chef's Beer-Battered Catch of the Day**

locally-caught battered fish fillet with chunky hand-cut chips, fresh peas and homemade tartare sauce

**Cajun Salmon Steak (GF)**

with homemade avocado guacamole and crispy sweet potato chips

**Charred South Coast Mackerel Fillet**

with chive butter baby jacket potatoes, asparagus and sun-blushed tomatoes

**Dressed Local Whole Crab**

with soft boiled quail egg, new potatoes and samphire crisps

**Pan Roasted Chicken Breast**

stuffed with spinach mousse and served with nutmeg fondant potatoes and sun-blushed tomato jus

**Attila's Leg of Lamb Bhuna Curry (GF without naan bread)**

served with Basmati rice, fresh Naan bread and homemade mango chutney

**Slow Braised Shin of Beef**

with summer beets, swede fondant, mashed potatoes and bourguignon sauce

**Grilled 6oz West Country Sirloin Steak (GF) (£3 supplement)**

juicy beef sirloin grilled to your liking with hand cut chips a grilled tomato and green peppercorn sauce

**Riviera Caesar Salad (V version available)**

crispy smoked bacon, garlic croutons and crunchy leaves

**Grilled Halloumi Cheese Salad (V)**

mixed harlequin olives, oregano and sun-blushed tomatoes

## Best of "The Bridge Pizzeria"

Any of the following pizzas may be chosen as a main course. GF pizza bases are also available.

**Margherita (V)**

tomatoes, mature cheddar, fresh basil

**Primavera (V)**

olives, tomatoes, mushrooms, mozzarella, wild rocket

**Dorset Devil**

tomatoes, spicy Rampisham salami, smoked bacon, Dorset Warmer chorizo

**Hawaiian**

pineapple, pulled ham hock

**The Bridge**

beef meatballs, ham, pepperoni, chorizo, tomatoes

## Desserts

**Homemade Lemon Tart**

with Dorset clotted cream

**Pimm's, Elderflower & Blueberry Terrine Jelly**

Pimm's garnish

**Chocolate and Orange Delice**

with orange sorbet

**Summer Fruit Dorset Mess**

mixed summer fruits with meringue crunch and Dorset vanilla ice cream

**Classic Strawberry Trifle**

**Selection of New Forest Ice Creams & Sorbets (GF)**

**Fresh Fruit Salad (GF)**

**Local Cheese Selection (£2 supplement)**

Isle of Wight blue, Somerset brie and Somerset cheddar

## Tea & Coffee

Filter coffee or freshly brewed tea is included with your dinner. Supplements apply for speciality coffees - please ask your server for details.