

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.