

The Cunarder Restaurant



STARTERS

Chef's Home-made Soups of the Day (GF)

Homemade Chicken Liver and Cockburn Port Parfait (GF)

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

Air Dried Rampisham Ham (GF)
served with cantaloupe melon

Pressed Country Chicken and Smoked Ham Hock Terrine

served with garden fresh piccalilli and cucumber pearls

Crayfish & Saffron Risotto
with parmesan crisps and roasted baby tomatoes

Charred South Coast Mackerel Fillet
light new potato salad, carrot puree

FROM THE PIZZA OVEN.....

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

MAINS

Classic Fish & Chips

battered haddock fillet served with chunky hand cut chips, fresh peas and home-made tartar sauce

Fillet of Seabass

wilted spinach, crushed herb new potatoes

Cajun Salmon Steak

with home-made avocado guacamole and crispy sweet potato chips

Pan Roasted Chicken Breast

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

Chunky Beef Casserole

served with a variation of potatoes and glazed carrots

Slow Braised Feather Blade of Beef

swede fondant, mashed potatoes with red wine and vegetable jus

Pressed Belly of Pork

with sweetcorn mashed potatoes, roasted apple, red wine and mustard jus

Grilled 6oz Sirloin Steak (GF) (£3 supplement)

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

Riviera Caesar Salad

crispy smoked bacon, garlic croutons and crunchy leaves

Halloumi Cheese Salad

mixed harlequin olives, oregano and sun-blushed tomatoes

If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information.

SIDE ORDERS

Additional £2.95 Per Portion

Portion of Chips

Side Salad

Bowl of Vegetables

DESSERTS.....

Home-made Lemon Tart
with Dorset clotted cream

Chocolate Orange Delice
with orange sorbet

Banana Dorset Mess
meringue and banana crunch,
Dorset vanilla ice cream

Deconstructed Cheesecake
fruit compote

Local Cheese Selection (£2 supplement)
IOW Blue, Somerset Brie and Somerset Cheddar,
with crudities, home-made chutney and grapes

Fresh Fruit Salad

Ice Creams & Sorbets

AFTER DINNER.....

All two and three course meals include a freshly brewed tea or filter coffee

Americano £2.00

Cappuccino £2.50

Latte £2.50

Espresso £1.80

Why not move through to the bar and try one of our tempting cocktails!