

The Cunarder Restaurant

2 courses £19.95
3 courses £21.95

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)

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

North Dorset's Uphill Farm Smoked Mutton Carpaccio (GF)

cured with rosemary, juniper, garlic, black pepper, and port then air-dried and smoked over beech wood

Potted Dorset Crab (GF without bread)

together with a brown crabmeat spread and crispy homemade bread (£1.50 Supplement)

Slow-Cooked Pork Cheeks "Bourguignon Style" (GF)

New Forest wild mushrooms, silver skin onions, smoked bacon served with Granny Smith apple gel

Smoked Haddock Welsh Rarebit

on sourdough toast and served with a watercress salad

Air-Dried Rampisham Ham (GF)

served with cantaloupe melon

Grilled Scallops Thermidor (£3.00 supplement)

with scallop corals and black strap streaky bacon

Pea Pannacotta (GF without straws)

Isle of Wight blue cheese shavings and poppy seed straws

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

Confit Loin of Atlantic Hake (GF)

with saffron potatoes, shrimp butter and tomato salsa

Cajun Salmon Steak (GF)

with homemade avocado guacamole and crispy sweet potato chips

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

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

Baked Free Range Chicken Breast

wrapped in local air dried ham with spinach gnocchi, carrot purée and pan jus

Slow-Cooked West Country Blade of Beef (GF)

6 hour braised beef featherblade served with mashed potatoes, glazed carrots and a gravy reduction

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

Spring Vegetable Linguini (V)

in a herb cream sauce and topped with shaved parmesan

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

Glazed Date and Banana Pudding

with a sticky toffee sauce and banana purée

Peanut-Butter Parfait

served with chocolate sauce and caramel popcorn

Chocolate and Orange Delice

with orange sorbet

Strawberry Pavlova (GF)

crunchy meringue nest with vanilla cream and macerated strawberries

Selection of New Forest Ice Creams & Sorbets (GF)

Fresh Fruit Salad (GF)

Local Cheese Selection

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.