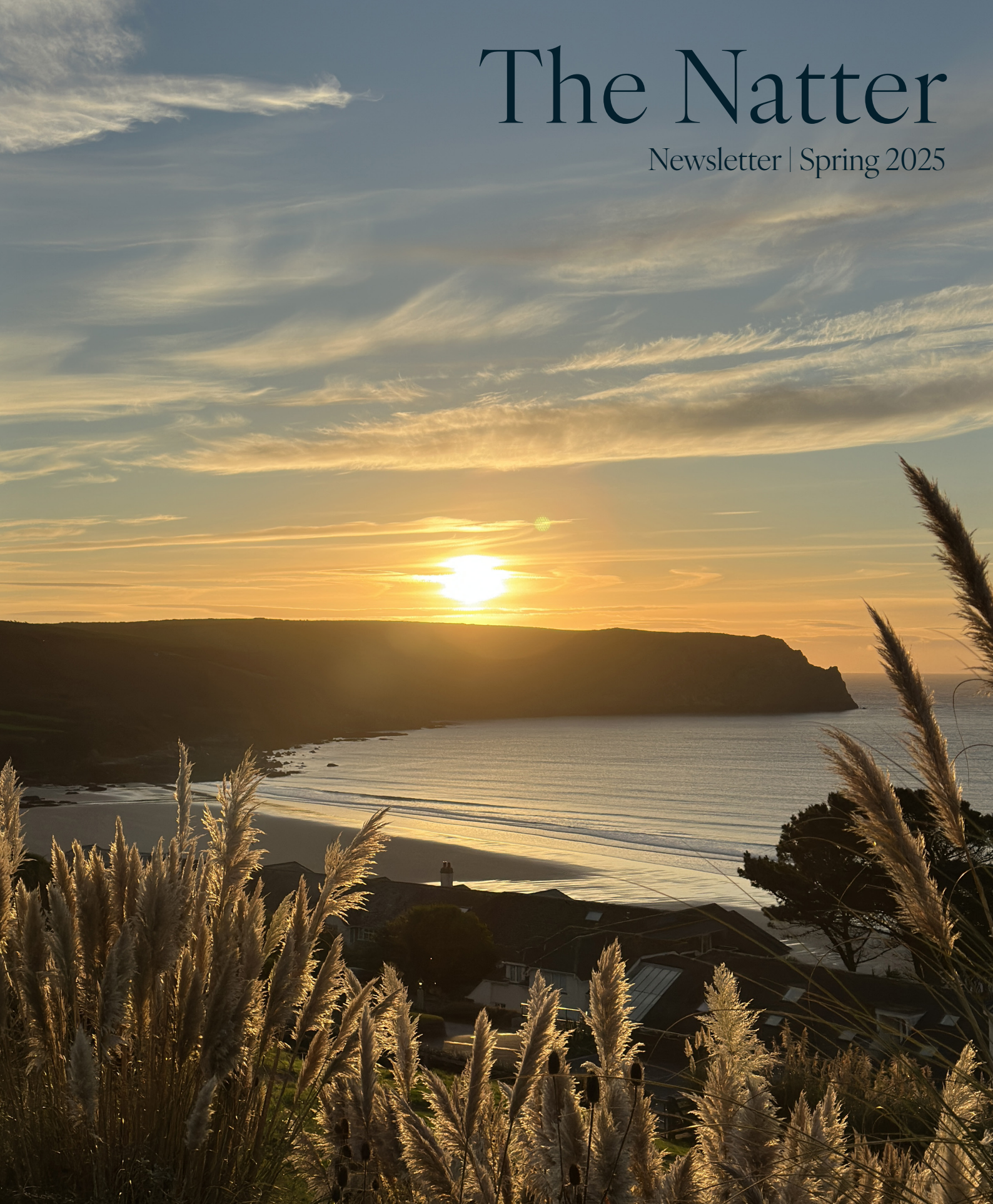


The Natter

Newsletter | Spring 2025



*The*Nare

The country house hotel by the sea

A warm welcome...

by Toby Ashworth

I am wishing all friends of the Nare a very Happy New Year, and may 2025 bring you a much needed glimmer of sunshine, as warming as this winter morning scene over Gerrans Bay. Regretfully the cover shot does not have winter snow – we don't really do snow in Cornwall. Instead, we are preparing for the spring garden season and Cornwall Spring Story – the moment Cornish magnolias flower, spring has arrived in England – expected in late February. New for this year we will be using the Tremap platform (not a lost Cornish farm) and following other flowering *Magnolia campbellii* across the globe as far as their cousins in Darjeeling and observing how Cornwall leads the flowering season.

Meanwhile close to home, with the addition of the new Wardroom reception room, the Quarterdeck Restaurant will be fully re-opened in April following some refurbishment. Although the restaurant first opened over 20 years ago, the refreshed room will subtly change its name to The Quarterdeck Seafood Restaurant – the clue being in the name, serving the freshest local seafood. This coincides The Nare working closely with the National Lobster Hatchery, looking to celebrate their 25th anniversary, with baby lobster releases in Gerrans Bay. The new Wardroom, Beaufort Bar, and Gallery spaces alongside the Quarterdeck lend themselves very well for private dining occasions, suitable for family gatherings and celebrations. Together with the new sea-view suites created to accommodate multi-generational families there is plenty of room for everyone to enjoy the stunning sea views across the bay, and yet maintain the comfort and seclusion away from other guests.



Always looking to improve the use of reclaimed heat, our final stage of heating the hotel hot-water worked so well that it now also heats both hot tubs, and the excess is warming the outdoor pool all year round, aka my new thermal battery. I explain more about “econitatives” on the new website under www.narehotel.co.uk/naregreenbits

Finally, something worth remembering for all guests re-booking. If you are in our Little Black Book of regular guests, you can benefit from the Nare Club room rates, which are held steady from last year, for any 2025 booking made before April. Please do include your family and friends you introduce. Apart from being never knowingly undersold, one can of course also discuss your choice of room and other requirements with the friendly booking office team, personally.

Toby Ashworth
Proprietor





Seafood, made sustainable.

In the summer of 2024, Katie Ashworth became a trustee of the National Lobster Hatchery in order to support the organisation's efforts to protect and enhance the population of European Lobsters in Cornish waters. Be sure to keep one eye on the horizon for news about a lobster release day on Carne Beach, where two hatchling lobsters, lovingly named Toby & Katie, will be set free.

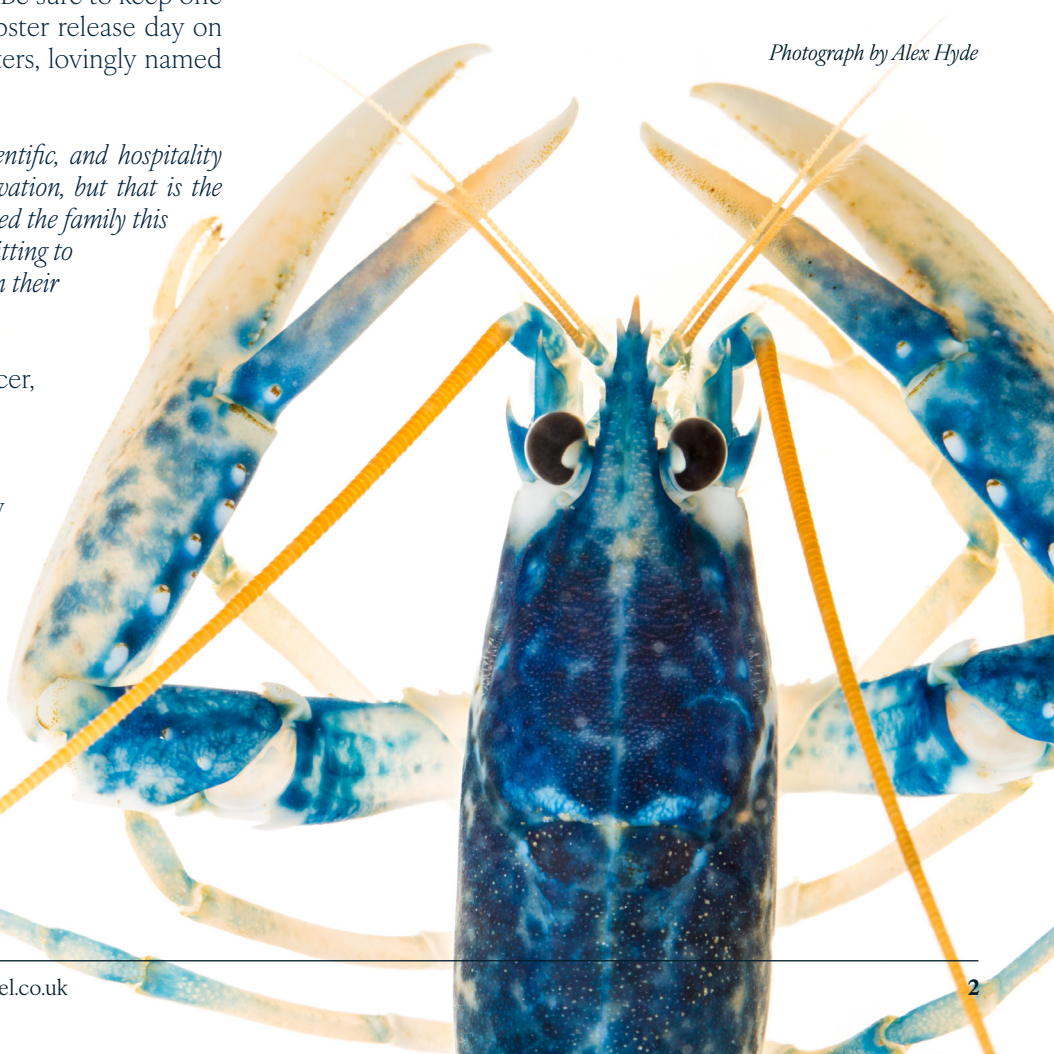
"It's rare to have the fishing, Education, scientific, and hospitality industries working together to impact conservation, but that is the magic of The NLH. The Nare Hotel have joined the family this year as a 'Buy one set one free partner', committing to donating every time they purchase lobster from their local suppliers."

Nicola O'Donnell - Chief Operating Officer,
The National Lobster Hatchery

The 'buy one set one free' arrangement typically asks that a donation be made by the end consumer by way of an increase in the listed price of the dish. The Nare has taken a decision to not pass on the cost to guests, but instead donated directly based on the number of lobsters bought in from fellow NLH supporters, Wings of St Mawes.

In addition to the BOSOF scheme, The Nare will be adopting a family of lobsters on behalf of the grandchildren of any multi-generational family stay in 2025. Each family of four lobsters will be named on The NLH website and released together in the name of lasting family memories.

Photograph by Alex Hyde





Cornwall's Spring Story - the moment Cornish magnolias flower, spring has arrived in England

February and March are the best time to visit to see the stunning displays of magnolias, some of which are as large as dinner plates. Their vibrancy adds the first substantial displays of colour during these early months of spring.

As well as providing tickets to numerous Cornish gardens, The Nare is able to arrange private guided tours with head gardeners at several of the Great Gardens of Cornwall. These are only available by prior appointment.

Stay on a Spring Garden Break from January to April and visit three of the Great Gardens of Cornwall. Do call Reservations on 01872 50 11 11 for more information.

*“Few hoteliers are aware the
power gardens have to lure visitors
the length and breadth of the country...”*

*...It's not lost on The Nare that they
are in a prime location as a base for guests
to be within reach of these wonders.”*

Niamh Collins,
The English Garden Magazine

tremap™

In 2024, Cornwall's Spring Story partnered with Tremap, the global tree database platform pioneered by Jonathon Jones of Tregothnan. The Nare Hotel now sponsors the worldwide collection of *Magnolia campbellii* mapped on this international database.

Take part in Cornwall's Spring Story by submitting the locations and your pictures of *Magnolia campbellii*. Scan the code with your mobile phone camera or visit:
www.narehotel.co.uk/magnolias





The Nare's own house tea blend from Tregothnan Estate - grown on British soil, served with a sea view

Only a mile and a half from The Nare as the crow flies (or a short sail up the Fal on Alice Rose), Tregothnan is the ideal location for growing tea in Britain. The Fal River's 18-metre-deep sea creek is almost seven miles inland from Falmouth, bathing the gardens in mist and relative warmth in the winter.

Tregothnan director, Jonathon Jones OBE, (pictured above with Toby Ashworth) completed a Nuffield Scholarship on tea growing and then in '99 planted the very first British tea bushes. The first major crop was produced in 2005, yielding just 28 grams of true British home-grown tea. It was heralded

as the 'new Darjeeling'. The Nare is pleased to produce its very own house blend of tea from Tregothnan which can be sampled during one of the frequent tea-tasting afternoons held in The Wardroom.

Guests may also enjoy a cup of The Nare's blend with residents' afternoon cream tea, or as one of a choice of Tregothnan teas served with the full Afternoon Tea menu on The Quarterdeck. If agreeable, loose leaf tea may be purchased from the hotel directly, or soon via The Nare website.

An invitation to Nare guests for private visits to Trewithen House & Gardens, and Tregothnan Estate

If one would like to know more about Tregothnan Estate Tea, tours of the tea gardens can be arranged by appointment through The Nare.

Just a few miles inland Trewithen House & Gardens are hosting a small number of guests on select dates. These bespoke, handcrafted visits may include anything from an intimate, personal tour of the house with owners, Mr & Mrs Galsworthy, a light seasonal lunch, a tour of the gardens with Gary Long (head gardener of 30 years) and afternoon tea. Emphasis can be made on any special interests that one might have; Cornish heritage; family history; Georgian architecture; antiques; interior design; rare plant collections; English landscaping history, or even founding Sipsmith Gin!





The Quarterdeck Seafood Restaurant

The Quarterdeck was built and opened over 20 years ago to offer guests an alternative venue, cuisine and ambience to the traditional Dining Room. With its nautically styled décor, teak panelling and eye-catching yachting photos the restaurant has established its own well-founded reputation.

However, following several disruptive Covid years and recent disturbances whilst the builders were in residence, The Quarterdeck has now been gently massaged and arranged to benefit diners with more sea-view facing tables, making better use of the Gallery, whilst giving Chef some more elbow room in the kitchen behind. In recognition of the renewed focus on celebrating Cornwall's finest seafood the restaurant has thus been renamed The Quarterdeck Seafood Restaurant.

In the evening a delicious à la carte seafood menu will be served, with all the classic favourites dishes of Cornish crab, oysters, lobster, Dover sole and a good variety of other local fish. As before this menu will be inclusive within the accommodation terms and a tempting alternative to the traditional table d'hôte fayre offered in the Dining Room.

The Wardroom, Gallery and Quarterdeck rooms lend themselves well to private parties, dedicated private dining areas for family tables, intimate receptions and gatherings. Weddings are NOT on the agenda but the proprietor's weekly Champagne cocktail parties for guests are firmly back on course, alleviating the necessity to push the furniture around the Drawing Room each week.

The Beaufort Bar with the log fire in the winter, provides a cosy setting for afternoon tea overlooking the outdoor pool, gardens and beyond towards the Lizard. Of course the preference is to be sitting outside on the Quarterdeck Terrace for lunch or tea or, as often happens in the summer, breakfast-on-the-terrace in a delightful morning suntrap.



Cosy afternoon tea by the fire in The Wardroom





Le patron mange ici

(the proprietor chews the political cud)

Unburden your camel of life...

During this period of interregnum, the Sermon today is given by Toby Ashworth. Whilst beautifully read I am not sure when Rachel read the lesson, coming from the New Testament, Matthew 19:24, that she quite understood what Jesus was saying.

23: Verily I say unto you, That a rich man shall hardly enter into the kingdom of heaven.

24: And again I say unto you, It is easier for a camel to go through the eye of a needle, than for a rich man to enter into the kingdom of God.

There are many parallels to be found in the modern day, and one in particularly very closely struck home to me as I just managed to squeeze the old hunting horse-lorry through the front gates of Bryanston school. If there was any red paint left on the ornate granite quoins I did feel a slight relief as I realised I was assisting the Bursar with some chunky VAT reclaim repairs - after all what goes round comes round.

The analogy was further drummed home as I was slowed down in my progress of life by the speed bumps along the drive - those irritating policemen or Non-Crime Hate Incidents as they are perhaps referred to now.

Jesus was referring of course to the fact that it is easier to unburden a camel in order get through the rather narrow security gate in the wall of Jerusalem than for the rich man who would have to unburden his taxing load of life. It is a moot

point as to whether Rachel quite realises the implications of unburdening the rich with a 20% private school fee tax, or unburdening another 20% of Private Business Property Relief, or as one enters the Kingdom of Heaven a little further unburdening of another 40% IHT.

Perhaps if you have enough camels there's another grazing tax, but the message is clear. That the rich men (and women - if indeed theyself, brother Keir, has yet determined what a woman is) will surely now be more easily relieved and indeed find it possible to enter the kingdom of God. The virtuous will need to pass over their possessions to Keir's workers, as the young man was told in verse 20:

20: The young man saith unto him, All these things have I kept from my youth up: what lack I yet?

21: Jesus said unto him, If thou wilt be perfect, go and sell that thou hast, and give to the poor, and thou shalt have treasure in heaven: and come and follow me.

22: But when the young man heard that saying, he went away sorrowful: for he had great possessions.

Today one may indeed be sorrowful of the inflicted options of how to unburden one's camel, but luckily there are more palatable choices of how to pass onto others and even bring joy. Indeed, may I remind you there is of course a little-underappreciated tax economy which even Rachel has not quite spotted, yet? Certainly, she has maintained her grip on the annual gifting to loved ones, but so far according to my accountant she has not yet stopped people enjoying taking their loved ones on holiday! And the tourism industry is still working on diminishing the pesky 20% bit.



These spacious and comfortable suites are considered to have the finest sea views from any hotel in the British Isles. With their adjoining rooms creating a choice of Grand Suites, they are ideal for multi-generational families of all ages.

Just think how much more pleasant it would be to introduce your next generation to a traditional British holiday by the sea and savour the memories. Something agreeable there for everyone all year round. A win for all. Even Rachel should be pleased that you are supporting the British economy by not flying abroad with your credit card.

It was 20 years ago on 1st December that Katie and I completed the deal for the succession of the family business. As we tussle with the IHT consequences today, my lawyer reminds me in the words of that superlative advert from Patek Philippe, "You never actually own The Nare, you merely look after it for the next generation - begin your own tradition" And so, I encourage you as guests to begin your own tradition – help us look after The Nare for the next generation and introduce your family.

Come, join us and enjoy some of the recent investments we have made at The Nare which have been designed for those who wish to enjoy the pleasures of gathering family around them. The large comfortable sea view rooms and suites, and the newly refurbished private dining spaces in the Wardroom, Gallery and Quarterdeck overlooking the stunning Gerrans Bay. All we ask is that you only tell your very best friends, and family.

Come, unburden your camel of life at The Nare!

Le patron mange ici is the emerging proprietor's blog, which will be available to read with consistent whimsical irregularity on The Nare Hotel's new website and @thenarehotel on social media, by others. TGHA.



A family black tie dinner party which was preceded the previous evening with "diner on the beach".



A bespoke private family party celebration with a barbeque on the beach. Those wishing to celebrate, or maybe simply wanting something special just for the craic, then do enquire about the new hand-crafted Dine in the Cove / Barbeque on the Beach dinner party arrangements.



Maintaining the guest comforts and the traditions of The Nare - the flambés are still a treat.



From Porter to General Manager, an introduction to Matthew Redhead.

Do you remember your first day at The Nare?

Yes indeed, very clearly, 1993. Mrs Burt gave me a thorough walk around the hotel, showing me every detail, introducing me to Julie Johns, Ken the barman before assigning me to dear old Eric the porter – The Nare's own illiterate Verger of St Peter's – who had me carry the heavy luggage to the cars while he collected the tips. He was kind and wise – but he always gave me a modest share. Something I am minded of today.

What was the most valuable thing you learned from working under Mrs Burt?

Attention to detail; and "guest comfort before staff convenience". The attention to detail is a simple lesson that has massive implications for a guest's overall experience. Quite simply it can make or break a stay.



What was next for you after The Nare?

Mrs Burt wrote a very glowing reference for me. Within two weeks of leaving The Nare I was sailing on the QEII from Southampton to New York. Before I knew it, 12 years with Cunard had passed and I was working in the Miami head office preparing for the launch of the Queen Mary II.

Since returning to The Nare, what has changed?

The additions of the Whittington suites, Wardroom, new Corwenna & Caerhays suites above means that there is a much wider range of facilities that cater to family groups and celebrations.

What has stayed the same?

The faces and the traditional standards of comfort and service. Recently I was honoured to be invited by Mr Ashworth to a dinner to celebrate longevity of service: Julie and Ken (40 years), Mrs Burt's 90th birthday (over 60 years), Barbara and Liz (25 years), Wendy (accounts manager retiring after 25 years), and several others – a combined total of 348 years of Nare service seated around the table. I now feel the responsibility as the custodian of their values and the pressure to make sure afternoon tea is still served properly in the drawing room, and that the hors d'oeuvres, flambés and desserts trolleys keep rolling. I learnt from day one it's the detail that counts.

What are you excited about for 2025?

Making best use of the new Wardroom and refurbished Quarterdeck Seafood Restaurant with the new seafood menus. Welcoming multi-generational guests with private parties and exploring new alfresco dining experiences. The new website and introducing new ideas of how the hotel should embrace the next generation by staying relevant with how we communicate with guests. I am enjoying gathering my own team of staff and introducing the next generation, just as Mrs Burt introduced me to Eric.

Matthew Redhead, General Manager (Top) in Nov 2024 and (Left) in Nov 1994

LOOKING FORWARD TO THE 2025 CALENDAR



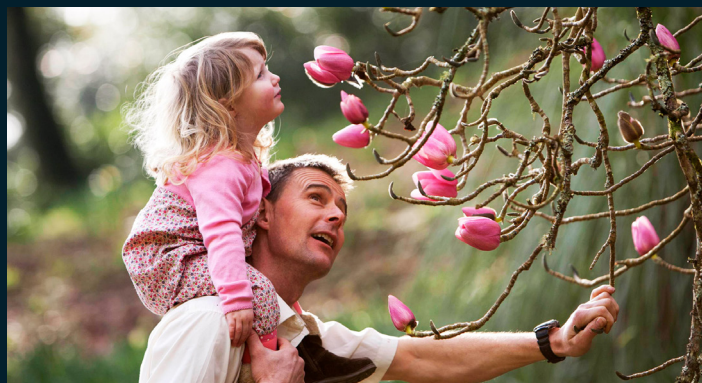
TRADITIONAL FOUR DAY BREAKS

Simply curl up on a sofa by the log fire and read a book, go for walks along the coast and beach, play some bridge or take advantage of the plentiful opportunities not to do anything.

Low season rates continue through April for a comfortable room for a couple. All rates include dinner, afternoon cream tea, full English breakfast, and VAT.

DATES FOR THE DIARY

16th January	Tea Tasting with Tregothnan
3-7th February	Bridge Break at The Nare
20th February	Wine tasting with Christopher Piper Wines
4th March	Cornwall's Spring Story Celebration Party
5-6th April	Cornwall Spring Flower Show
9-17th May	Fowey Festival of Arts & Literature
5-7th June	Royal Cornwall Show
13-15th June	Falmouth Classics <i>Racing and parades of classic sailing vessels, including the famous Falmouth working boats</i>
8-17th August	Falmouth Sailing Week
21st August	Fowey Classic Car Show
From October	Traditional Four Day Breaks
3-7th November	Bridge Break at The Nare
23rd Dec - 2nd Jan	Christmas and New Years



SPRING GARDEN BREAKS

Thanks to its sub-tropical climate Cornwall has some of the best and most famous gardens in the world. Stay on a Spring Garden Break from January to April and visit three of the Great Gardens of Cornwall.

The Nare is able to arrange private guided tours with head gardeners at several Cornish gardens. These are only available by appointment and in good time.



CHRISTMAS & NEW YEARS 2025

The Christmas and New Year house parties are the climax of The Nare season and are the epitome of traditional festive celebrations.

With the essential ingredients of log fires crackling in the grates, Cornish Afternoon cream teas with Chef's special Christmas cake and home-made mince pies every day, wonderful seafood buffets, and formal dinner dances in the evenings

Breaks are available over the festive period but are very popular with regular guests so do confirm in good time to avoid disappointment.

To book please contact reservations on 01872 50 11 11