

the Quarterdeck

Terrace Lunch Menu

Served between 12pm – 2.30pm

--- Starters and Light Dishes ---

Soup of the Day

homemade bread roll

£8.00

Dressed Crab

crab claw, sourdough, house salad, saffron aioli

£15.75

Portloe Crab Cakes

shellfish bisque

Starter £10.25 Main £12.50

Gin and Rosemary Cured Salmon

pickles, curly endive, rye crisps

Starter £9.25 Main £12.75

--- Seafood Dishes ---

Quarterdeck Oyster Boat

*Portloe lobster, oysters, crab, crevettes,
smoked fish, scallops, mussels, Cornish new
potatoes, house salad*

For two £70.00

Grilled Portloe Lobster

garlic butter, Cornish new potatoes, house salad

Half £25.00 Whole £50.00

The Nare Fish Pie

*day boat fish, prawns, white wine sauce,
garlic focaccia*

£15.50

Moules Mariniere

*Fowey river mussels, white wine, cream,
parsley, garlic sourdough*

£16.50

Trio of Oysters

fresh, beer battered, chilli and lime

£12.00

--- Salads ---

Chicken Caesar Salad

baby gem lettuce, parmesan, anchovies, croutons

Starter £10.00 Main £15.00

Mediterranean Salad

*bocconcini mozzarella, olives, roquito pepper,
home dried tomatoes, giant cous cous*

Starter £9.50 Main £11.50

With Chicken

Starter £11.00 Main £15.50

Poached Pear and Cornish Blue

candied walnuts, baby roquette

Starter £8.50 Main £11.50

--- Main Courses ---

Fish and Chips

*line-caught cod, doom bar batter,
triple cooked chips, crushed peas
homemade tartare*

£17.50

Pumpkin Pappardelle

*roasted Crown Prince pumpkin, baby spinach,
toasted seeds, truffle oil*

£15.50

Corn-fed Chicken Supreme

*Lyonnais potato, tenderstem broccoli,
red wine jus*

£16.00

Cornish Lamb Rump

confit garlic mash, ratatouille, lamb jus

£22.50

Catch of the Day

*day boat fish with a smoked haddock and saffron
chowder, seasonal greens*

£18.00

28 day Matured Cornish Beef

*home dried tomatoes, triple cooked chips,
watercress, red wine jus*

Minute steak (6oz)

£18.00

Fillet steak (8oz)

£28.00

--- Sandwich Selection ---

*Sandwiches are served with dressed rocket
And vegetable crisps on white or granary
bread:*

Coronation Chicken with baby gem lettuce

£9.50

Montgomery Cheddar with homemade chutney

£8.50

Rare Beef with horseradish cream

£9.50

Nare Ham with mustard mayonnaise

£9.00

Handpicked White Portloe Crabmeat with fresh
herbs and mayonnaise

£15.50

Free Range Egg cress, mayonnaise

£8.50

Smoked Salmon, cucumber and crème fraîche

£9.75

Table d'hôte Winter Lunch Menu

Served between 12pm – 2.30pm

1 course - £19.00

2 course - £23.50

3 course - £28.00

Curried Cauliflower Velouté

poached hens egg, potato nest

Slow Cooked Duck Egg

wild mushrooms, toasted sourdough

Smoked Haddock Chowder

saffron potato, bonito flakes

Pan-fried Halibut

crushed new potatoes, spinach, mussel cream

Lamb Rump

pomme puree, savoy cabbage, red wine jus

Truffle and Ricotta Tortellini

spinach, peas, white wine sauce

Gateau Opera

Bailey`s ice cream

Chocolate and Orange Torte

lemon sorbet

Bread and Butter Pudding

apricot sauce

Homemade Ice Cream and Sorbet

almond tuile biscuit

Selection of West Country Cheeses

*Cornish Blue, Montgomery Cheddar, Sharpham Elmhirst
(£3.00 supplement charge)*

the Quarterdeck

Children's Menu

Served between 12pm – 7pm

Crudités

homemade hummus

Catch of the Day

new potatoes, seasonal vegetables

£10.00

Minute Steak

chips, petit pois, home dried tomato

£11.00

Bolognese or Carbonara Sauce

spaghetti, parmesan shavings, garlic ciabatta

£8.00

Chicken Breast

crushed new potatoes, mixed salad, herb mayonnaise

£8.00

Belgian Waffles

vanilla ice cream, toffee sauce

£4.00

Fresh Fruit Salad

natural yogurt

£4.00

Banana Split

whipped cream, raspberry coulis, cherry

£5.00

Ice Creams and Sorbets

popping candy, raspberry gel

£4.00

About The Quarterdeck

The Quarterdeck Restaurant is open to non-residents from 10am throughout the year. The restaurant holds two AA Rosettes for culinary excellence and features classical yachting décor, a sheltered terrace and spectacular sea views over Gerrans Bay.

The Quarterdeck is a lovely setting to meet family and friends for coffee, lunch, afternoon tea or dinner. A warm table d'hôte menu is also served between 12 - 2.30pm from October to March. This menu is priced at £19 for 1 course, £23.50 for 2 courses, or £28.00 for 3 courses.

The Quarterdeck supports many local suppliers and specialises in Cornish-reared beef and fresh local seafood. Dishes are crafted with passion, creativity and a commitment to exquisite cuisine.

Afternoon Menu

Served between 3pm – 5pm

--- Afternoon Tea ---

Cornish Cream Tea

2 scones, jam and clotted cream served with Cornish tea from local Tregothnan Estate or a cafetière of coffee

£8.75

Traditional Full Afternoon Cream Tea

Cornish tea from local Tregothnan Estate or a cafetière of coffee

Served with a triple tier of cakes, scones and sandwiches as listed below

£18.00 per person

Captain's Full Afternoon Cream Tea

Cornish tea from local Tregothnan Estate or a cafetière of coffee and a glass of Prosecco

Served with a triple tier of cakes, scones and sandwiches as listed below

£25.00 per person

Admiral's Full Afternoon Cream Tea

Cornish tea from local Tregothnan Estate or a cafetière of coffee and a glass of Champagne

Served with a triple tier of cakes, scones and sandwiches as listed below

£27.00 per person

Top Tier

Gâteau Opéra
Caramel Choux Bun
Macaroon
Lemon Tart

Middle Tier

Scones
Rare traditional shortbread
Clotted cream and strawberry jam

Lower Tier

Cucumber and cream cheese
Cornish cheese and pickle
Ham with apple and piccalilli
Smoked salmon

--- Other Light Bites ---

Tea and Cake

A selection of homemade cakes served with Cornish tea from local Tregothnan Estate or a cafetière of coffee

£9.25

Hot Buttered Toasted Saffron Cake

£2.50

Homemade Shortbread

£2.50

Cornish Fairings

£1.50

--- Sandwich Selection ---

Sandwiches are served with dressed rocket and vegetable crisps on white or granary bread:

Coronation Chicken with baby gem lettuce
£9.00

Montgomery Cheddar with homemade chutney
£8.00

Rare Beef with horseradish cream
£9.00

Nare Ham with piccalilli
£9.00

White Portloe Crab Meat with fresh herbs and mayonnaise
£15.00

Smoked Salmon with cucumber and crème fraiche
£9.50

Dietary Requirements:

If there are any dietary requirements or allergies please inform a member of staff and the kitchen will endeavour to provide a modified menu. Please inform of any gluten intolerances when ordering as dishes may be able to be suitably modified. Please note that we use nuts in food preparation areas and therefore all products may contain traces of nuts.

À la Carte Dinner Menu

Served between 7pm – 9.30pm

Local Dressed Crab

crab jelly, almond, avocado

£11.00

Monkfish Cheek

curried cauliflower 'risotto', coconut, chilli & lime

£9.50

Confit Mullet

tempura mussels, autumn leaves, wasabi

£9.50

Glazed Suckling Pig Shoulder

hay smoked fillet, textures of apple, pork quavers

£8.75

Sweetcorn Velouté

charred corn, fritter, cumin foam

£7.50

Terras Farm Duck

pomme mousseline, salted blackberries, salsify, bitter orange, five spice jus

£25.00

Skate Wing

sage gnocchi, butternut squash, courgette, noisette powder

£22.00

Pave of Loch Duart Salmon

prawn tortellini, miso caramel, burnt plum, thai consommé

£24.50

Local Hake

hand dived falmouth bay scallop, brandade, cep, red wine jus

£26.00

Chickpea Panisse

crown prince pumpkin, beetroot, bitter greens

£17.50

Prime Cornish Fillet Steak

hand cut chips, red wine jus, watercress

home dried tomato

£28.00

Whole Grilled Local Lobster

garlic and herb butter, new potatoes

and house salad

£60.00

Millio'NARE's Shortbread

valrhona mousse, caramel brittle, shortbread ice cream

£9.50

Vanilla Pannacotta

poached clementines, tarragon, lychee sorbet

£8.00

Blueberry Cheesecake

white chocolate, amaretto ice cream

£8.50

Glazed Lemon Tart

meringue, soy glaze, champagne sorbet

£8.00

Selection of West Country Cheeses

Cornish Blue, Montgomery Cheddar, Sharpham Elmhirst

crackers, chutney, compressed celery, muscat grapes

£11.50

Cafetière of Coffee or Cornwall's Tregothnan Estate Tea

English Breakfast, Darjeeling, Earl Grey, Peppermint, Green

served with petit fours

£5.00