

# *the Quarterdeck*

## Terrace Lunch Menu

from 14.9.20



Dishes crafted with passion,  
creativity and a commitment to  
exquisite cuisine, using fresh  
local ingredients from land and sea

### --- Starters ---

Soup of the day homemade bread roll	£8.50
Cornish Mackerel Rillettes toasted focaccia, charred baby gem lettuce	£8.50
Thai-style Portloe Crab Cake Japanese slaw, tom yum mayonnaise	£10.00
Smoked Salmon and Crab 'Cannelloni' avocado puree, citrus, rocket	£15.75

### --- Main Courses ---

Catch of the day day boat fish, orzo pasta, wilted spinach, crab velouté	£18.00
Cornish Lamb Rump crushed new potatoes, minted peas, lamb jus	£19.00
Herb-crusted Hake roasted sweet potato, pak choi, lemon jus	£17.00
Fish and Chips line-caught cod, doom bar batter, triple cooked chips, crushed peas, homemade tartare sauce	£17.50
Moules and Frites Camel River mussels, white wine, cream, parsley, pomme frites	£18.50
Grilled Portloe Lobster garlic butter, house salad, Cornish new potatoes	£32.00 / £64.00
King Prawn Spaghetti Flambé lobster white wine cream sauce, garlic, shaved broccoli <i>** This dish is cooked at your table **</i>	£23.50

### --- Side Orders ---

Hand cut chips	£4.00
Pomme frites	£4.00
Cornish new potatoes	£4.00
Seasonal greens	£4.00
House salad	£4.00

**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 do advise of any gluten intolerances when ordering as dishes may be able to be suitably modified. Please note that nuts are used in food preparation areas and therefore all products may contain traces of nuts.

### --- Light Dishes and Salads ---

The Nare Crab Sandwich fresh herbs, mayonnaise, side salad, pomme frites	£18.95
Lobster Club Sandwich half a Portloe lobster, smoked streaky bacon, cayenne pepper, baby gem lettuce, tomato, garlic and lemon mayonnaise, salted crisps	£34.00
Chicken Caesar Salad baby gem lettuce, parmesan, anchovies, croutons	£13.50 / £16.00
Poached Pear and Cornish Blue Salad Cornish blue cheese, white wine poached pear, baby gem, roquette, red endive, candied walnuts	£10.75
Mediterranean Salad bocconcini mozzarella, olives, home dried tomatoes, giant cous cous, roquito peppers	£9.50 / £12.00
With chicken	£13.50 / £16.00

### --- Desserts ---

Dessert of the Day	£8.50
Homemade Ice Cream and Sorbet almond tuile biscuit	£7.00
Selection of West Country Cheeses Montgomery Cheddar, Cornish Blue and Sharpham Elmhirst, crackers, chutney, celery	£12.00

### --- Tea and Coffee ---

Tea served on The Quarterdeck comes from the local Tregothnan Estate, the largest private botanical garden in Cornwall and the home of England's first homegrown tea since 2005.

Earl Grey, Green Tea, English Breakfast, Peppermint, Chamomile, Afternoon Tea Blend, Lemon Verbena, Lapsang Souchong	£3.75
Cappuccino, Caffè Latte	£3.50
Mocha, Hot Chocolate	£4.00
Cafetière, Americano, Espresso	£3.50

Additional service charges are not applied at The Nare. Instead gratuities may be left entirely at guests' discretion. The tronc is shared amongst all staff.

## Typical Table D'Hôte Dinner Menu

### Pan Seared Escalope of Smoked Salmon

marinated new potatoes, rye bread croutes, dill cream cheese, avocado, bois boudran salsa

### Duo of West Country Pork

confit belly croquette, prosciutto ravioli, pork crackling, apple caviar, pea velouté, pea shoots, mint oil

### Heritage Tomato Salad

marinated cheese curds, balsamic pearls, olive oil powder, crispy basil

### Selection of Hors d'Oeuvres served from the trolley

Consommé with a Brunoise of Vegetables

White Onion and Thyme Soup  
crispy shallots

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### Pan Fried Fillet of Bass

chorizo and potato salad, roast pepper sauce

### Grilled Local Lobster

£26.00 per couple, to share

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### Roasted Prime Cornish Beef Fillet

smoked beef brisket, spinach purée, charred broccoli, king oyster mushroom, fondant potato, truffle jus

### Butter Roasted Breast of Guinea Fowl

crisp confit leg, butternut squash purée, honey roasted parsnips, green beans, rösti potato, smoked duck jus

### Pan Seared Calves Liver

slow roasted pork belly, celeriac purée, savoy cabbage parcel, glazed carrots, dauphinoise potato, sage and apple jus

### Poached Smoked Haddock

poached hen's egg, cauliflower tempura, wilted spinach, bombay potatoes, choron sauce

### Spring Vegetable, Mascarpone and Basil Risotto

Char-grilled baby vegetables, crispy basil, parmesan crackling

### Flambé – Veal Marsala - £16.00

charred broccoli, glazed carrots, dauphinoise potato

### Seafood Platter

Green or Mixed Salad

### Local Lobster £27.00

Chilled, Americaine, Newburg, Thermidor

roasted parsnips, braised red cabbage, fine beans, new potatoes

These further vegetables may be ordered if required. All vegetable are normally lightly cooked but can be well cooked if preferred.

Most dishes can be prepared without sauces or garnish, or fish simply grilled.