

# *the Quarterdeck*



The Quarterdeck is the perfect place to meet family and friends for morning coffee, light lunches, afternoon tea or relaxed evening dining. The restaurant features classic yachting décor, a sheltered terrace and spectacular sea views over Gerrans Bay.

The Quarterdeck has always been a big supporter of local farmers and specialises in locally reared beef and fresh, locally caught seafood, fruit and vegetables.

Using only the finest and freshest ingredients, the menus reflect a commitment and respect for the ideals and heritage of fine dining.

# TERRACE LUNCH MENU

## (served 12-3pm)

### Starters & Light Dishes

<b>Soup of the Day</b> homemade bread roll	£8.00
<b>Dressed Crab</b> crab claw, sourdough, house salad, saffron aioli	£15.50
<b>Portloe Crab Cakes</b> shellfish bisque	£10.00 / 12.00
<b>Locally Smoked Mackerel</b> toasted focaccia, warm spiced tomato chutney	£9.00 / £12.50

### Main course

<b>Fish and Chips</b> line caught cod, doom bar batter, triple cooked chips, crushed peas, homemade tartare sauce	£17.00
<b>Truffle and Ricotta Tortellini</b> spinach, peas, artichoke, gremolata	£15.50
<b>Barbequed Pork Belly</b> grain mustard creamed potato, chantenay carrots, baby onion jus	£16.00
<b>Cornish Lamb Rump</b> sweet and sour lentils, tenderstem broccoli	£22.00
<b>Catch of the Day</b> day boat fish with a mussel cream and new potatoes	£P.O.A
<b>28 day Matured Cornish Beef (8oz)</b> home dried tomatoes, watercress, triple cooked chips, red wine jus	

<b>Fillet Steak</b>	£27.50
<b>Sirloin steak</b>	£25.00

### Side Orders

Hand Cut Chips	£3.75
Cornish New Potatoes	
Spring Greens	
House Salad	

### Seafood Dishes

<b>Quarterdeck Oyster Boat</b> Portloe lobster, oysters, crab, crevettes, smoked fish, scallops, mussels, Cornish new potatoes, house salad	£70.00 For two
<b>Grilled Portloe Lobster</b> garlic butter, Cornish new potatoes, house salad	£25.00 / £50.00
<b>Cornish Crab Spaghetti</b> chilli, coriander, lime	£15.00
<b>Moules Marinière</b> Fowey river mussels, white wine, cream, parsley, garlic sourdough	£16.50
<b>Trio of Oysters</b> fresh, beer battered, chilli and lime	£12.00

### Salads

<b>Chicken Caesar Salad</b> baby gem lettuce, parmesan, anchovies, croutons	£9.00 / £14.50
<b>Mediterranean Salad</b> bocconcini mozzarella, olives, home dried tomatoes, giant cous cous, roquito peppers	£9.00 / £11.00
<b>With Chicken</b>	£11.00 / £14.50
<b>Waldorf Salad</b> celery, apple, grape, walnut, mustard vinaigrette	£8.50 / £11.50

### Sandwich Selection

sandwiches served with dressed rocket & vegetable crisps on granary or white bread	
<b>Handpicked White</b> <b>Portloe Crabmeat</b> fresh herbs, mayonnaise £15.00	<b>Coronation Chicken</b> baby gem lettuce £9.00
<b>Free Range Egg</b> cress, mayonnaise £8.00	<b>Montgomery Cheddar</b> homemade chutney £8.00
<b>Rare Beef</b> horseradish cream £9.00	<b>Locally Smoked Salmon</b> cucumber and crème fraîche £9.50
<b>Nare Ham</b> piccalilli £9.00	

# TERRACE LUNCH MENU

(served 12-3pm)

## Desserts

---

<b>White Chocolate &amp; Pistachio Semi Freddo</b> pistachio praline, raspberry	£9.50
<b>Pear Crumble</b> custard ice-cream	£7.50
<b>Eton Mess</b> meringue, Cornish cream, Cornish strawberries	£8.00
<b>Homemade Ice creams and Sorbets</b> almond tuile biscuit	£7.00
<b>Selection of West Country Cheeses</b> Montgomery Cheddar, Cornish Blue and Sharpham Elmhirst frosted nuts, compressed celery, grape chutney	£11.50

## Hot Drinks

---

Tregothnan is located on a hill overlooking an inlet of the Carrick Roads. Drawing on almost 200 years of experience in growing Camellias, since 2005 the Tregothnan Estate has been producing fine teas. We have selected the very best of the Tregothnan range for you to try.

Earl grey, Green Tea, English breakfast, Peppermint, Chamomile, Afternoon tea blend  
Lemonverbena

£3.25 per pot

Cappuccino, Caffè Latte, Flat White  
£3.40

Mocha, Hot Chocolate  
£3.50

Cafetière of Coffee, Americano, Espresso  
£2.95

Served with Chocolate Fudge

# CREAM TEA AND LIGHT BITES

(served 3 - 5 pm)

## Sandwiches

Coronation Chicken  
baby gem lettuce £9.00

Montgomery Cheddar  
homemade chutney £8.00

Rare Beef  
horseradish cream £9.00

Nare Ham  
piccalilli £9.00

White Portloe Crab Meat  
fresh herbs, mayonnaise £15.00

Free Range Egg  
cress, mayonnaise £8.00

Smoked Salmon  
cucumber and crème fraîche  
£9.50

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

Chef's Soup of the Day  
homemade bread and butter  
£8.00

## Tea Service

Cornish Cream Tea  
2 scones, jam and clotted cream  
pot of tea or coffee  
£8.75

Tea and Cake  
A selection of homemade cakes  
with a pot of tea or coffee  
£9.25

Hot Buttered Toasted Saffron  
Cake  
£2.50

Homemade Shortbread  
£2.50

Cornish Fairings  
£1.50

# TREGOTHNAN TEA AND HOT DRINK SELECTION

The first ever truly English tea has been secretly developed over seven years at Tregothnan, the ancient estate in Cornwall. This unique classic blend is a consistent and satisfying tea of finest Assam and China with exclusive hand-plucked Tregothnan tea.

Serve plain, with milk or lemon.

Tregothnan Earl Grey  
Unique Tregothnan tea blended  
with Assam tea and Citrus Bergamia  
Serve plain, with milk or lemon.

Tregothnan Afternoon Tea  
A light and exotic blend of finest  
Darjeeling tea and the very rare  
hand-plucked leaves from their  
unique Estate in Cornwall.  
Serve plain, with milk or lemon.

Tregothnan Green Tea  
A delicate and refreshing blend of fine Chinese Green tea.  
Serve plain or with lemon.

Tregothnan Breakfast Tea  
Afternoon Tea, Green Tea,  
Camomile, Earl Grey ,  
Peppermint or Lemonverbena  
£3.25

Cafetière of Coffee, Americano,  
Espresso  
£2.95  
Latte, Cappuccino, Flat White  
£3.40  
Hot Chocolate, Mocha  
£3.50

# AFTERNOON TEA MENU

(served 3 - 5 pm)

## Traditional Cornish afternoon tea

For traditional afternoon tea, please select either a pot of loose leaf tea or a cafetière of coffee

£18.00 per person

## Captain's afternoon tea

To include a glass of Prosecco

£25.00 per person

## Admiral's afternoon tea

For Champagne afternoon tea, please also select a glass of Champagne (supplement for a bottle)

£27.00 per person

## Top Tier

Gâteau Opéra  
Caramel Choux Bun  
Macaroon  
Lemon Tart

Additional items £2 each

## Middle Tier

Scone  
Nare Traditional Shortbread  
Clotted Cream  
Strawberry Jam

Additional items £1.50 each

## Lower Tier

Cucumber and Cream Cheese  
Cornish Cheese and Pickle  
Ham with Apple and Piccalilli  
Smoked Salmon with Lemon and Dill Crème Fraîche

Additional items £2 each

# AFTERNOON TEA MENU

## (served 3 - 5 pm)

### Loose leaf tea

---

Tregothnan is located on a hill overlooking an inlet of the Carrick Roads. Drawing on almost 200 years of experience in growing Camellias, since 2005 the Tregothnan Estate has been producing fine teas. They were the first to do so in England. We have selected the very best of the Tregothnan range for you to try. Handpicked in our unique micro-climate under the watchful eye of the estates own bees, these are the best teas Britain has to offer.

Earl Grey, Green Tea, English breakfast,  
Peppermint, Camomile, Afternoon tea blend, Lemonverbena

Additional tea £3.25 per pot

### Sparkling wine

---

Valdobbiadene Brut, Prosecco (Italy)

### Champagne by the glass

---

Tattinger Brut Réserve  
Tattinger Rosé Brut

### Champagne by the bottle (supplement)

---

Moët & Chandon Brut Imperial NV  
For 2 guests £61, for 4 guests £43 for 6 guests £25

Dom Pérignon, Brut 2006  
For 2 guests £197, for 4 guests £179 for 6 guests £161

Laurent Perrier Cuvee Rose Brut  
For 2 guests £87, for 4 guests £69, for 6 guests £51

Supplements are per bottle for 1st bottle only. Additional as per wine list

### Freshly ground coffee

---

Our coffee is a unique blend of Robusta and Arabica beans expertly selected from the best farms across the highlands of South America, Africa and South-East Asia. Golden cream and warm in colour, it has a full bodied and rounded flavour with beautiful aromatic notes of chocolate. Available in regular or decaffeinated.

Additional coffee £2.95 per cafetière

# EVENING À LA CARTE MENU

(served 7.00 - 9.30 pm)

## Local Dressed Crab

*crab jelly, almond, avocado*

£11.00

## Salmon Mi-Cuit

*cucumber sorbet, sicily leaf, lime*

£9.50

## Torched Mackerel

*apple purée, burnt apple and mackerel jelly*

£9.00

## Guinea Fowl Cappelletti

*sweet potato, sauce bois boudran, pancetta foam*

£8.50

## Pea Velouté

*mint oil, pea bhaji*

£7.50

\*\*\*

## Loin of Cornish Lamb

*crispy shoulder, glazed sweet bread, aubergine, portloe honeycomb*

£24.00

## Butter Poached Halibut

*hand dived falmouth scallop, amalfi lemon, red pepper, smoked haddock*

£24.00

## Line-caught Wild Sea Bass

*saffron gnocchi, smoked broccoli, beetroot*

£26.00

## Cornish Hake

*wild mushrooms, broad beans, black garlic, clams, shellfish velouté*

£22.00

## Polenta and Parmesan Ravioli

*girolles, artichokes, summer truffle, vegetable nage*

£17.00

## Prime Cornish Fillet Steak

£27.50

*hand cut chips, red wine jus, watercress  
home dried tomato*

## Whole Grilled Local Lobster

£55.00

*garlic and herb butter, new potatoes  
and house salad*

\*\*\*

## Valrhona Dark Chocolate Mousse

*white chocolate aero, chocolate soil, parma violet ice cream*

£9.50

## Vanilla Panna Cotta

*cornish raspberries, black olive caramel, basil*

£8.00

## Amalfi Lemon Curd

*meringue, local strawberries, strawberry and yuzu sorbet*

£8.00

## Star Anise Crème Brulée

*poached cherries, cherry purée*

£8.00

## Selection of West Country Cheeses

*Cornish Blue, Montgomery Cheddar, Sharpham Elmhirst  
crackers, oat cakes, 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