

the Quarterdeck

Terrace Lunch Menu

A large, faint background image of a sailboat on the water, with its reflection visible in the calm water below. The sailboat is positioned in the middle ground, and the water extends to the foreground. The background shows a hazy coastline with hills or mountains under a bright sky.

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

--- Starters ---

Soup of the day <i>homemade bread roll</i>	£9.50
Smoked Salmon and Crab 'Cannelloni' <i>avocado pureé, citrus, rocket</i>	£17.00
Chicken Liver parfait <i>toasted brioche, red onion marmalade, pickled mushrooms</i>	£10.00
Spiced Cornish Fish Cake <i>pickled radish, tom yum mayonnaise</i>	£10.50

--- Light Dishes and Salads ---

Chicken Caesar Salad <i>baby gem lettuce, parmesan, anchovies, croutons</i>	£15.00/£18.00
Roasted Vegetable Salad <i>bocconcini mozzarella, olives, home dried tomatoes, roquito peppers, marinated Provençale vegetables</i>	£13.00/£15.00
With Chicken	£15.00/£18.00
The Nare Crab sandwich <i>herbs, mayonnaise, side salad, vegetable crisps</i>	£19.75

Caprese Salad <i>vine tomatoes, buffalo mozzarella, basil</i>	£11.50
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--- Main Courses ---

Fish and Chips <i>line-caught cod, doom bar batter, triple cooked chips, crushed peas, homemade tartare sauce</i>	£18.95
Catch of the day <i>battered new potatoes, baby spinach, tender stem broccoli, caper beurre noisette</i>	£19.00
5oz Cornish Beef Fillet <i>home dried tomato, field mushroom, triple cooked chips, café de Paris butter</i>	£27.00
Grilled Cornish Lobster <i>battered new potatoes, house salad</i>	£70.00
Moules Frites <i>Fowey mussels, garlic, white wine, cream, parsley, pomme frites</i>	£17.00

--- Side Orders ---

Hand cut chips	£4.00
Pomme frites	£4.00
House salad	£4.00

--- Desserts ---

Dessert of the Day	£9.00
Dark Chocolate Torte <i>fresh raspberries, salted caramel ice cream</i>	£9.00
Eton Mess <i>Mitchell Farm strawberries, meringue, cream</i>	£9.00
Classic Creme Brulee <i>shortbread</i>	£9.00
Yarde Farm Ice Cream and Sorbet <i>brandy snap tuile</i>	£8.00
Affogato	£6.50
Selection of West Country Cheeses <i>Montgomery Cheddar, Cornish Blue and Sharpham Elmhirst, crackers, chutney, celery</i>	£13.00

--- 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	£4.00
Mocha, Hot Chocolate	£4.00
Cappuccino, Caffè Latte	£4.00
Cafetière, Americano, Espresso	£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

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.