



the Quarterdeck

Terrace Lunch Menu

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

--- Starters ---

Soup of the day £9.50
homemade bread roll

Smoked Salmon and Crab 'Cannelloni'
£17.00
avocado pureé, citrus, rocket

Chicken Liver parfait £10.00
toasted brioche, red onion marmalade, pickled mushrooms

Spiced Cornish Fish Cake
£10.50
pickled radish, tom yum mayonnaise

--- Light Dishes and Salads ---

Chicken Caesar Salad £15.00/£18.00
baby gem lettuce, parmesan, anchovies, croutons

Roasted Vegetable Salad
£13.00/£15.00
bocconcini mozzarella, olives, home dried tomatoes, roquito peppers, marinated Provençale vegetables

With Chicken £15.00/£18.00

The Nare Crab sandwich
£19.75
herbs, mayonnaise, side salad, vegetable crisps

Caprese Salad
£11.50
vine tomatoes, buffalo mozzarella, basil

--- Main Courses ---

Fish and Chips £18.95
line-caught cod, doom bar batter, triple cooked chips, crushed peas, homemade tartare sauce

Catch of the day £19.00
buttered new potatoes, baby spinach, tenderstem broccoli, caper beurre noisette

5oz Cornish Beef Fillet £27.00
home dried tomato, field mushroom, triple cooked chips, café de Paris butter

Grilled Cornish Lobster £70.00
buttered new potatoes, house salad

Moules Frites £17.00
Fowey mussels, garlic, white wine, cream, parsley, pomme frites

Oyster Boat for Two
£140.00
grilled Cornish lobster, crab mayonnaise, hand dived scallops, crevettes, Porthilly oysters, smoked salmon, mussels, buttered new potatoes, house salad

--- 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
£9.00
fresh raspberries, salted caramel ice cream

Eton Mess
£9.00
Mitchell Farm strawberries, meringue, cream

Classic Creme Brulee
£9.00
shortbread

Yarde Farm Ice Cream and Sorbet £8.00
brandy snap tuile

Affogato £6.50

Selection of £13.00
West Country Cheeses
Montgomery Cheddar, Cornish Blue and Sharpham Elmhirst, crackers, chutney, celery

--- 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 areas and therefore all products may contain traces of nuts.

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.