

Terrace Lunch Menu

Served between 12 – 2pm

--- Starters and Light Dishes ---

Soup of the Day
homemade bread roll
£8.50

Dressed Crab
crab claw, sourdough, house salad, saffron aioli
£16.00

Thai style Portloe Crab Cakes
Japanese slaw, tom yum mayonnaise
Starter £10.00 Main £12.75

Pink Peppercorn cured Sea Trout
vanilla emulsion, fennel salad, pickled beetroot
£9.25

--- Seafood Dishes ---

Quarterdeck Oyster Boat
*Portloe lobster, oysters, crab, crevettes,
smoked fish, hand dived scallops, mussels,
Cornish new potatoes, house salad*
£80.00 for two

Grilled Portloe Lobster
garlic butter, Cornish new potatoes, house salad
Half £32.00 Whole £64.00

Moules Mariniere
*Camel River mussels, white wine, cream,
parsley, garlic sourdough*
£16.75

Trio of Porthilly Oysters
fresh, beer battered, chilli and lime
£12.75

--- Salads ---

Chicken Caesar Salad
baby gem lettuce, parmesan, anchovies, croutons
Starter £11.50 Main £16.00

Mediterranean Salad
*boconcini mozzarella, olives, roquito pepper,
home dried tomatoes, giant cous cous*
Starter £9.50 Main £12.00

With Chicken:
Starter £11.50 Main £16.00

Fig and Goats Curd
honey and thyme goats curd, black figs, walnuts
Starter £9.50 Main £12.00

--- Desserts ---

New Season Rhubarb
panna cotta, textures of rhubarb

Valrhona Dark Chocolate Ganache
Passion fruit, lime leaf

Selection of West Country Cheeses
frosted nuts, compressed celery, grape chutney

--- Main Courses ---

Fish and Chips
*line-caught cod, doom bar batter,
triple cooked chips, crushed peas
homemade tartare*
£17.50

Seaweed Gnocchi
brassica, kimchi, red dulse
£15.75

Loch Duart Salmon
Asian noodle salad
£17.50

Slow Cooked Lamb Shoulder
*braised baby gem lettuce, garlic puree,
anchovies, lamb jus*
£19.00

Catch of the Day
*day boat fish, braised lentils, artichoke puree,
tenderstem broccoli, red wine jus*
£18.00

28 day Matured Cornish Beef
*home dried tomatoes, triple cooked chips,
watercress, red wine jus*

<i>Sirloin steak (6oz)</i>	<i>Fillet steak (8oz)</i>
£18.00	£28.00

--- Sandwich Selection ---

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

*Handpicked White Portloe Crabmeat,
fresh herbs, mayonnaise - £15.75*

Free Range Egg, cress, mayonnaise - £8.50

*Locally Smoked Salmon, cucumber,
crème fraiche - £9.95*

*Coronation Chicken, baby gem lettuce -
£9.75*

*Montgomery Cheddar, homemade chutney -
£9.75*

Rare Beef, horseradish cream - £12.00

Nare Ham, mustard mayonnaise - £9.00

Blood Orange Parfait
bitter and sweet orange

Homemade Ice Cream and Sorbet
almond tuile biscuit

Flambé – Crêpes Suzette
(available Monday to Saturday)

the Quarterdeck

Children's Menu

Served between 12.00 – 7.00pm

Crudités

homemade hummus

Catch of the Day

new potatoes, seasonal vegetables

£10.00

Minute Steak

chips, petit pois, home dried tomato

£11.00

Bolognaise 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

Afternoon Menu

Served between 3.00 – 5.00pm

--- Afternoon Tea ---

Cornish Cream Tea

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

£9.00

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

£19.00 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

£26.00 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

£28.00 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
Egg, cress and mayonnaise
Rare Ham
Smoked salmon with lemon and dill crème fraîche

--- Other Light Bites ---

Chef's Soup of the Day

homemade bread roll

£8.50

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
- £9.75

Montgomery Cheddar
with homemade chutney - £9.75

Free Range Egg, cress, mayonnaise
- £8.50

Rare Beef with horseradish cream - £12.00

Rare Ham with piccalilli - £9.00

White Portloe Crab Meat with fresh herbs and mayonnaise - £15.75

Smoked Salmon with cucumber and crème fraîche - £9.95

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.

the Quarterdeck

Dinner A La Carte Menu

Served from 7.00pm

Portloe Crab

white crab, crab jelly, almond, avocado

£11.50

Rare Breed Pork

heritage carrot, cumin, pickled onion, pease pudding

£8.50

Wild Sea Bass

tartare, yuzu, hon dashi, oscietra caviar

£9.75

Hand Dived Scallop

cauliflower, boudin noir, coq au vin jus

£12.00

Chestnut Mushroom Velouté

truffle, parmesan

£8.00

Creedy Carver Chicken

confit potato, sweetcorn, chicken jus roti

£19.00

Togarashi Spiced Monkfish

lentils, parsley root, apple

£24.00

Dover Sole

Cornish new potatoes, Mylor prawns, beurre blanc

£29.00

Line-caught Turbot and Poached Langoustines

saffron risotto, baby leeks, langoustine emulsion

£35.00

Seaweed Gnocchi

brassica, red dulse, miso, kombu crisps

£18.00

Prime Cornish Fillet Steak 180g

duck fat chips, cep purée, bordelaise jus

£30.00

Side Orders - £4.50

*Cornish new potatoes | duck fat chips, parmesan and truffle |
roquette, parmesan and -8 vinegar | chilli and garlic spinach | cumin roast heritage carrots*

New Season Rhubarb

panna cotta, textures of rhubarb

£8.50

Praline Crèmeux

hazelnut granola, griottine cherry

£8.50

Valrhona Dark Chocolate Ganache

passion fruit, lime leaf

£9.50

Blood Orange Parfait

bitter and sweet orange

£8.50

Selection of West Country Cheeses - £12.00

*Cornish Blue, Montgomery Cheddar, Sharpham Elmhirst
crackers, chutney, truffle honey, apple and pink peppercom purée*

Cafetière of Coffee or Cornwall's Tregothnan Estate Tea - £5.50

English Breakfast, Darjeeling, Earl Grey, Peppermint, Green. Served with petit fours.

--- Please note Grilled Portloe Lobster is still available on request ---

the Quarterdeck

Dinner Tasting Menu

To be ordered by 9.00pm and taken by the whole table

Chestnut Mushroom Velouté
truffle, parmesan

Seaweed Gnocchi
brasica, red dulse, miso, kombu crisps

Wild Sea Bass Tartare
yuzu, hon dashi, oscietra caviar

Creedy Carver Chicken
confit potato, sweetcorn, chicken jus roti

or

Togarashi Spiced Monkfish
lentils, parsley root, apple, cauliflower

Praline Crèmeux
hazelnut, granola, griotine cherry

Valrhona Dark Chocolate Ganache
passion fruit, lime leaf

Coffee and Petit Fours

£60.00 per person

About The Quarterdeck

The Quarterdeck Restaurant is open to non-residents from 10.00am 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 table d'hôte set menu is also served between 12.00-2.30pm from October to March and on Sundays throughout the year (with a roast option). This menu offers 1 course (£19.00), 2 courses (£23.50), and 3 courses (£28.00).

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