



Dinner Menu

--- Starters ---

Mackerel £20

Whole St Ives mackerel cooked on chargrill, fennel & orange spring slaw, burnt lemon

Hand-dived Scallop Ceviche £19

Elderflower cucumber, foraged local wild garlic and sea vegetables, lemon, radish

Portloe Crab £18

Hand-picked white crab meat, avocado, lemongrass, tomato, grapefruit

St Mawes Octopus £16

Corn velouté, jalapeno and passion fruit glaze, quinoa tuile, chimichurri

Cornish Bluefin Tuna Raviolo £16

Kalamata olives, semi-dried tomatoes, balsamic reduction, aged parmesan

Beef Carpaccio £16

Cornish beef tenderloin, goats cheese mousse, pickled shallot, salsa verde, rocket

Burrata £12

Cow's milk Burrata, citrus, fennel, mint, Fowey apple balsamic, almond (V)

Oysters (3) - choice of one of either: £15

- Mignonette sauce, lemon
- Pickled with cider, apple
- Grilled Rockefeller

--- Mains ---

Turbot £47

Troncon of turbot, St Enodoc asparagus, champagne & roe beurre blanc, parmentier

Monkfish Wellington £36

Prawn mousse, potato terrine, heritage carrot, cumin, vadouvan

Gurnard £25

Woodland mushrooms, pomme rosti, Jerusalem artichoke, rainbow chard

Cod £33

Clam & celeriac risotto, butternut squash puree, baby leeks, smoked bacon jus

Sirloin £34

Cornish beef sirloin, portobello mushroom, sauteed greens, pomme puree, Café de Paris butter

Cauliflower £18

Sweet potato, almond romesco, raisins, capers, pickled walnut (V)

Market Fish of the Day £32

Dependant on availability, choose from:

Hake, Cod Loin, Gurnard, Sea Bream, Boscastle Trout, Halibut

*All filleted and pan fried. Served with a choice of two side dishes and one sauce from the following:
Hollandaise Citrus - Beurre Blanc - Sauce Vierge
- Tartare Sauce - Beurre Noisette*

--- Mains ---

Whole Dover Sole £60

Cooked à la meuniere, served with sauteed potatoes, seasonal greens

Whole Grilled Local Lobster £70

Grilled with garlic and herb butter or thermidor served with Cornish new potatoes

Fruit De Mer Seafood Platter £155

(for 2 to share)

A selection of seafood served on a bed of ice. Usually to include oysters, whole lobster, crevettes, crab, mussels, scallops, and smoked fish, served with lemon wedges, Tabasco, mignonette sauce, and Mary Rose sauce

--- Side Dishes ---

Pomme Frites £5

Parmesan, truffle

Cornish rosti potatoes £5

Garlic butter, chives (V)

Sauteed local greens £5

Smoked almonds, olive oil (V)

House Salad £5

Wholegrain mustard dressing (V)

Carrots £5

Honey glaze, dill (V)

All our ingredients are sourced locally from Cornish suppliers. All our fish is fresh and delivered via Wing of St Mawes and local fishermen.

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 automatically at The Nare. Instead, gratuities may be left entirely at guests' discretion. The tronc is shared amongst all staff.



The Nare donates £1 for every lobster served at The Quarterdeck Seafood Restaurant