

## Desserts

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**White Chocolate & Pistachio** £9.50  
**Semi Freddo**  
pistachio praline, raspberry

**Pear Crumble** £7.50  
custard ice-cream

**Eton Mess** £8.00  
meringue, cornish cream, cornish  
strawberries

**Homemade Ice creams and Sorbets** £7.00  
almond tuile biscuit

**Selection of West Country Cheeses** £11.50  
Montgomery Cheddar, Cornish Blue  
and Sharpham Elmhirst  
frosted nuts, compressed celery,  
grape chutney

## Hot Drinks

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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

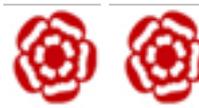
Cappuccino, Caffè Latte, Flat White  
£3.40

Mocha, Hot Chocolate  
£3.50

Cafetière of Coffee, Americano, Espresso  
£2.95

**Served with Chocolate Fudge**

## *the Quarterdeck*



The Quarterdeck is the perfect place to meet family and friends for morning coffee, a relaxed lunch, afternoon tea or stylish evening meal. With its classical yachting décor, sheltered terrace and spectacular sea views over Gerrans Bay.

We have always been a big supporter of local farmers and specialise in locally reared beef and the freshest of locally caught seafood as well as seasonal vegetables and fruit. By using only the finest and freshest ingredients, our menus reflect a commitment and respect for the ideals and heritage of quality cooking.

### Opening Times

Morning Coffee  
10.00-12.00pm

Terrace Luncheon Menu  
12.00-2.30pm

Afternoon Tea  
3.00-5.00pm

Dinner  
7.00-9.30pm

### Dietary Requirements

If you have any dietary requirements or allergies please inform a member of staff and we will try our best to cater for your needs. Please also inform us of gluten intolerances when ordering so that we can highlight this to our chefs. Our dishes will be modified to suit. Please note that we use nuts in our kitchen, and some products may contain nuts or nut traces.



## Starters & Light Dishes

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<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

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<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

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

## Seafood Dishes

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<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
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## Salads

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<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

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sandwiches served with dressed rocket & vegetable crisps on granary or white bread	
<b>Handpicked White 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>Locally Smoked Salmon</b> cucumber and crème fraîche £9.50	<b>Rare Beef</b> horseradish cream £9.00
	<b>Nare Ham</b> piccalilli £9.00

