

--- Desserts ---

**Millio'Nare Shortbread** £9.50  
*Valrhona mousse, caramel brittle,  
and shortbread ice cream*

**Vanilla Pannacotta** £7.50  
*poached clementines,  
tarragon, lychee sorbet*

**Glazed Lemon Tart** £8.00  
*soy glaze, Champagne sorbet*

**Homemade Ice Cream  
and Sorbet** £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*

--- Tea and Coffee ---

*The tea served on The Quarterdeck comes from the  
local Tregothnan Estate overlooking the Fal River.*

*They planted the first Camelia outdoors in Britain  
nearly 200 years ago and since 2005 have produced  
the first ever English Tea grown in England.*

**Earl Grey, Green Tea,** £3.25  
**English Breakfast, Peppermint,  
Chamomile, Afternoon Tea Blend,  
Lemon Verbena, Lapsang Souchong**

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**Cappuccino, Caffè Latte, Flat White** £3.40

**Mocha, Hot Chocolate** £3.50

**Cafetière, Americano, Espresso** £2.95

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.

# *the Quarterdeck*

## Terrace Lunch Menu

*Served between 12pm – 2.30pm*

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

### --- Starters and Light Dishes ---

<b>Soup of the Day</b> <i>homemade bread roll</i>	£8.00
<b>Dressed Crab</b> <i>crab claw, sourdough, house salad, saffron aioli</i>	£15.75
<b>Portloe Crab Cakes</b> <i>shellfish bisque</i>	£10.25 / 12.50
<b>Gin and Rosemary Cured Salmon</b> <i>pickles, curly endive, rye crisps</i>	£9.25

### --- Main Courses ---

<b>Fish and Chips</b> <i>line-caught cod, doom bar batter, triple cooked chips, crushed peas, homemade tartare sauce</i>	£17.50
<b>Pumpkin Pappardelle</b> <i>roasted Crown Prince pumpkin, baby spinach, toasted seeds, truffle oil</i>	£15.50
<b>Corn-fed Chicken Supreme</b> <i>Lyonnaise potato, tenderstem broccoli, red wine jus</i>	£16.00
<b>Cornish Lamb Rump</b> <i>confit garlic mash, ratatouille, lamb jus</i>	£22.50
<b>Catch of the Day</b> <i>day boat fish with smoked haddock and saffron chowder, seasonal greens</i>	£18.00
<b>28 day Matured Cornish Beef</b> <i>home dried tomatoes, watercress, triple cooked chips, red wine jus</i>	
<b>Minute Steak (6oz)</b>	£18.00
<b>Fillet Steak(8oz)</b>	£28.00

### --- Side Orders ---

Hand Cut Chips	£3.95
Cornish New Potatoes	£3.95
Seasonal Greens	£3.95
House Salad	£3.95

#### 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.

### --- Seafood Dishes ---

<b>Quarterdeck Oyster Boat</b> <i>Portloe lobster, oysters, crab, crevettes, smoked fish, scallops, mussels, Cornish new potatoes, house salad</i>	£70.00 for two
<b>Grilled Portloe Lobster</b> <i>garlic butter, house salad, Cornish new potatoes,</i>	£30.00 / £60.00
<b>The Nare Fish Pie</b> <i>day boat fish, prawns, white wine sauce, garlic foccacia</i>	£15.50
<b>Moules Marinière</b> <i>Fowey river mussels, white wine, cream, parsley, garlic sourdough</i>	£16.50
<b>Trio of Oysters</b> <i>fresh, beer battered, chilli and lime</i>	£12.00

### --- Salads ---

<b>Chicken Caesar</b> <i>baby gem lettuce, parmesan, anchovies, croutons</i>	£10.00 / £15.00
<b>Mediterranean</b> <i>bocconcini mozzarella, olives, home dried tomatoes, giant cous cous, roquito peppers</i>	£9.50 / £11.50
<b>With Chicken</b>	£11.00 / £15.50
<b>Poached Pear and Cornish Blue</b> <i>candied walnuts, baby rocket</i>	£8.50 / £11.50

### --- Sandwich Selection ---

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

<b>Handpicked White Portloe Crabmeat</b> <i>fresh herbs, mayonnaise</i>	£15.50
<b>Free Range Egg</b> <i>cress, mayonnaise</i>	£8.50
<b>Locally Smoked Salmon</b> <i>cucumber and crème fraiche</i>	£9.75
<b>Coronation Chicken</b> <i>baby gem lettuce</i>	£9.50
<b>Montgomery Cheddar</b> <i>homemade chutney</i>	£8.50
<b>Rare Beef</b> <i>horseradish cream</i>	£9.50
<b>Nare Ham</b> <i>piccalilli</i>	£9.00