



LUNCH Served 12pm - 5pm

Sandwiches on your choice of white or granary bread served with vegetable crisps

Cornish crab (Son request) – 19 ciabatta roll, apple salad

The Headland Club sandwich (*for request*) – 18 *fries*

Croque monsieur – 10 honey roasted ham, Cornish gouda

Croque madame – 12 topped with a fried Rosedown hens egg

Cornish rarebit 𝒴 − 9 chilli jam

Citrus cured chalk stream trout (*Monorequest*) – 13 marinated cucumber ribbons, coriander crème fraiche, bagel

Davidstow cheddar \heartsuit () on request) – 10 sun blush tomato chutney, rocket

Salads

Roasted cauliflower, lemon & tahini 🕅 💹 – 13 Cornish "feta", pomegranate & watercress

Grilled marinated mackerel Caeser salad - 14

Chicory, green apple & roasted hazelnut ⑦ № – 14 chipotle marinated Padstow fresh cheese

Small and large plates

Crispy onion fritters 🥹 – 7 *apple chutney*

Ham hock bon bons – 8 sweet mustard sauce

Chorizo & red pepper croquettes – 9 crème fraiche, parmesan

The Terrace burger – 16 Davidstow cheese, smoked bacon, dill pickles, tomato relish, French fries

Moving Mountains vegan burger 🥥 – 16 vegan cheese, tomato relish, French fries

Fish and chips – 20 crisp fried catch of the day, crushed peas, tartare sauce

Shitake mushroom, spinach & cashew linguine ♥ (♥ on request) small – 9 / large – 16 tarragon & parmesan crumb

Roasted tomato soup \heartsuit (\circledast on request) – 8 crusty bread add Cornish crab – supp 5

St Austell Bay moules marinière ("on request) small – 12 with crusty bread large – 18 with crusty bread

French fries – 6

Sweets

Banana parfait 𝒱 − 9 toffee sauce, lime

Vanilla panna cotta 😻 – 9 rhubarb, ginger

Warm chocolate brownie () (() on request) – 9 vanilla ice cream

Selection of ice creams and sorbets from Callestick farm – 3 *per scoop*

🕜 Vegetarian 🕑 Vegan 👹 Gluten free 💼 Dairy free

The Headland

Fistral Beach, Newquay Cornwall, TR7 1EW, England +44 (0) 1637 872 211 reception@headlandhotel.co.uk www.headlandhotel.co.uk A discretionary 10% service charge is included with your bill. Please let us know if you have any allergens. We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it. Please note these menus are subject to seasonal changes. Prices include VAT at current rate.







Soft Drinks

Juice Apple, orange, cranberry, pineapple	3.35
Frobishers Fruit Fusion Apple & Raspberry	3.35
Apple & Mango	3.35
Orange & Passion Fruit	3.35
Healeys Farm Cornish Soft Drinks Avalade Traditional Lemonade Avalade Sparkling Apple	3.35 3.35
Softs Coca-Cola, Diet Coke, Lemonade Bottled Still or Sparkling Water	3.35 Small 3.35 Large 4.5

Bottled Beers, Ales & Ciders

Corona Peroni GF	5.6 5.6
Peroni 0%	5.2
Cornish Gold original cider	6.5
Cornish Gold Elderflower	6.5
Cornish Gold Rose Petal	6.5

Non-Alcoholic Spirits

New London Light

New London Light is a bold collection of contemporary non-alcoholic spirits & aperitifs bringing innovative flavour combinations into a new era of taste without alcohol

'First Light' Inspired by gin, a blend of bright orange citrus, aromatic cardamom, herbaceous rosemary and sage and warming juniper. The perfect alternative for the classic dry gin drinker.

'Aegean Sky' Inspired by the Mediterranean coastline, bursting with bright citrus aromas of blood orange, mandarin and kumquat. The perfect alternative for a spritz drinker.6

Draught Beer

Coffees and teas

Americano	3.35
Cappuccino	3.95
Latte	3.95
Espresso	2.95
Double espresso	3.8
Flat white	3.85
Macchiato	2.95
Mocha	3.95
Babyccino	0.6
Hot chocolate	3.95
The Works hot chocolate, cream and marshmallows	4.2
Loose leaf tea	3.2

Cream tea and cakes *Served 12pm – 5pm*

Cornish cream tea - 12

a pot of tea or coffee, with twosc ones, Rodda's Cornish clotted cream and Boddington's strawberry jam

Slice of homemade cake - individually priced

Headland milkshake – 6

chocolate, strawberry, banana with ice-cream and whipped cream

Please also refer to our cocktail list and wine menu

'Midnight Sun' Inspired by the wild Nordic regions, a delicate combination of floral elderflower and fresh pine with a hint of berry sweetness. The perfect alternative for the pink gin drinker.
All served with a light Fever Tree Tonic
3.35

🕜 Vegetarian Vegan 👹 Gluten free 💼 Dairy free

The Headland

Fistral Beach, Newquay Cornwall, TR7 1EW, England +44 (0) 1637 872 211 reception@headlandhotel.co.uk www.headlandhotel.co.uk A discretionary 10% service charge is included with your bill. Please let us know if you have any allergens. We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it. Please note these menus are subject to seasonal changes. Prices include VAT at current rate.

6

ESTE OF 1897 THE HEADLAND