



# DINNER Served 6pm – 9pm

### Starters and small plates

**Crispy onion fritters (a)** – 7 *apple chutney* 

Ham hock bon bons – 8 sweet mustard sauce

Chorizo & red pepper croquettes – 9 crème fraiche, parmesan

Roasted tomato soup ⑦ ( on request) – 8 crusty bread add Cornish crab – supp 5

**Cornish crab – 14** sourdough toast, apple & pomegranate salad

St Austell Bay moules marinière ( Son request) – 12 crusty bread

**Cornish rarebit**  $\heartsuit$  – 9 *chilli jam* 

## Mains and large plates

**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* 

Classic moules marinière ( S on request) – 18 Crusty bread

Chicken & chestnut mushroom pie – 20 *creamed potato, kale* 

Whole roasted red mullet **\* - 20** blood orange, caper and parsley, new potatoes

French fries - 6

### Salads and pastas

**Roasted cauliflower, lemon & tahini** (7) **\* – 13** *Cornish "feta", pomegranate & watercress* 

Grilled marinated mackerel Caeser salad - 14

Chicory, green apple & roasted hazelnut  $\bigcirc$   $\checkmark$  – 12 *chipotle marinated Padstow fresh cheese* 

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

Seafood orecchiette marinara – 20

#### Sweets

Banana parfait (7) – 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* 

mussels, prawns, squid

#### 📝 Vegetarian 🔬 Vegan 👹 Gluten free 🛛 着 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	3.35
Avalade Sparkling Apple	3.35
Softs	
Coca-Cola, Diet Coke, Lemonade	3.35
Bottled Still or Sparkling Water	Small 3.35
	Large 4.5

## Bottled Beers, Ales & Ciders

Corona	5.6
Peroni GF	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.

## Draught Beer

Offshore Pilsner 4.8%	6.5
Atlantic Pale Ale 4.5%	6.5
Cold River Cider 4.5%	6.5
Doom Bar 4.0%	6.5
Madri Lager 4.6%	6.5
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### Coffees and teas

	0.05
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, withtwosc 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

6

6

'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.
6

All served with a **light Fever Tree Tonic** 

3.35

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