

2 courses £34.00

3 courses £39.00



to start...

SMOKED DUCK LIVER PARFAIT

Cumberland jelly, roasted pineapple, toasted brioche

EGG 'EN COCOTTE'

ham hock, potato rösti, mustard sauce

SEARED SQUAB PIGEON AND CONFIT LEG

rhubarb, spinach, sesame

CITRUS CURED SALMON

hemp seed and buckwheat crunch 

ASIAN CRAB AND CHARRED SQUID ROULADE

coconut, coriander, lime

SPRING FLORAL SALAD

cucumber sorbet, sunflower seeds  

PURPLE SPROUTING BROCCOLI & WILD GARLIC SOUP

feathered Cornish blue cheese  

GADO GADO INDONESIAN VEGETABLE SALAD

fried tempeh, satay sauce  

 Gluten Free  Dairy Free  Vegan  Vegetarian

to follow...

SLOW COOKED MOROCCAN LAMB RUMP
fregola, apricots, smoked almonds, grilled courgette


ROAST CHICKEN AND CHORIZO
burnt orange, leeks, fondant potato 

BEEF SHIN, FRIED POLENTA
pico de gallo, avocado mousse, asparagus

PAN-FRIED HAKE VERDURE
Headland samphire and sea spinach, mussel butter sauce 



CRISP BASS FILLET
spring green slaw, morel purée, parmentier potatoes 

ROAST PICANHA FOR TWO (£10 per person supplement)

The classic Brazilian roast beef rump cap, slow cooked and served with coriander, chilli and shallot salad, hand-cut chips and confit garlic BBQ sauce 

WHOLE SOLE A LA MEUNIERE (£5 supplement)
spinach, buttered new potatoes, caper beurre noisette 

THE HEADLAND BOUILLABAISSSE
citrus roasted fennel, rouille, Cornish gouda crouton


GRILLED AUBERGINE CURRY
coconut cream, poppadum, soba noodle rolls  

MAPLE ROASTED SWEET POTATO
charred corn, red cabbage pickle, collard greens, candied pecans  

BAKED COURGETTE
peperonata, halloumi and black olive bruschetta 

to finish...

CHOCOLATE DELICE, passionfruit tea sorbet

BAKED VANILLA YOGHURT, rhubarb, ginger ice cream  

LEMON POLENTA CAKE, toasted meringue, roasted lemon sorbet  

PINA COLADA PANNA COTTA, tropical crumble 

GIN & TONIC JELLY, lime parfait, lime and coriander biscotti

ROSE MACARONS, raspberry, lychee, Turkish delight

QUICKE'S GOAT'S CHEESE, candied beetroot and walnuts 

CORNISH & CONTINENTAL CHEESES, chutney, celery, grapes, biscuits (£4 per person supplement)

finally...

FRESHLY BREWED TEA OR COFFEE SERVED AT YOUR TABLE
OR IN THE LOUNGES (INCLUDED)

ESPRESSO	£2.75
AMERICANO	£3.15
FLAT WHITE	£3.60
LATTE	£3.75

petit fours...

£3 per person for a selection

ROSEWATER CHOCOLATE TRUFFLES
CLOTTED CREAM FUDGE



'Samphire is as ancient and integral to our coastline as this very headland on which our hotel proudly resides. A spikey, vibrant green flowering plant, it lends itself well to pickling and goes with any number of seafood dishes. Even floured and fried, it's robust crests make a fine fritter. In fact, at one time the streets of London rang with hawkers shouting, 'Crest Marine!' an old name for the plant. The flavour is a wild mixture of floral and peppery with fennel hints. Chopped fine and fresh in a tartare sauce it doesn't go amiss either. Look for it on our menus, our chefs love a bit of foraging when time allows.'

We are proud to use the following Cornish producers:

Philip Warren Butchers	Meat
Matthew Stevens	Fish
Roddas	Dairy
Callestick Farm	Ice cream and sorbets
Rosedown	Eggs
Cornish Tea & Coffee	Tea/Coffee/ Hot chocolate
Niles Bakery	Breads
Cornish Seaweed Co.	Seaweed
West Country Fruit Sales	Fruits and vegetables
Boddington's	Strawberry jam

Our menus also feature a wide selection of Cornish cheeses



meet the chef...

Executive Chef, Christopher Archambault

Since starting out in Devon where he became well known for his inspired, local menus, Chris' passion for food has taken him all over the world. From the Channel Islands to The Goodwood Estate in West Sussex, and long tenures in Dublin, London and in Canadian ski resorts,

Chris's experience knows no boundaries.

However, relocating to Cornwall in 2015 was something of a homecoming to him: "I've been waiting for the right opportunity in Cornwall for some time. The wife being Cornish, all roads led here eventually. Very excited to join such an iconic property and build on an already fantastic reputation.

It's great to be home."