The Ballroom
Daytime menu ~ 12pm to 5pm

Smoked almonds – 5   Marinated olives – 5   Burts's Crisps – 3

Sandwiches on focaccia, granary or sourdough with crisps & salad (GF on req)

Classic Headland crab sandwich	19
Coronation chicken	16
Cornish Smuggler cheese & chives	12
Prawn Marie Rose	15
Red pepper, courgette, spiced yoghurt, dukkha (VG)	12

Platters perfect for one, or two as a light bite

Farm & field platter (GF on req) — 22
cured meats, Cornish cheeses, oatcakes, focaccia, pickles & preserves

Ocean & river platter (GF on req) — 22
oak smoked Boscastle trout, smoked mackerel, poached prawns, focaccia bread, horseradish, lemon

French fries (VG) (GF on req) — 6
Cornish sea salt

Bread and butter — 5

The Headland Cornish Cream tea (v) — 14
freshly baked fruit scone and plain scone, Rodda's Cornish clotted cream, Boddingtons strawberry jam served with either a coffee or a pot of tea

*Please advise us of any allergies when ordering.
Dishes served in The Ballroom are freshly prepared and will be brought to your table when they are ready – your food may not arrive all at the same time.*

Soft drinks

Juices	From 3.5
Cornish Avalade traditional lemonade or sparkling apple	3.75
Softs: Coke, Diet Coke, Lemonade	3.5
Still/sparkling water: glass/1L bottle	3.5/5
Draughts: Offshore Pilsner, Cold River Cider, Guinness	6.95
Bottles: Doombar	6.50
Bottles: Corona, Peroni GF	5.6
Bottles: Peroni 0%	5.2

Coffees, teas and shakes

Americano	3.75
Cappuccino/Latte/Mocha	4.25
Espresso/double espresso	3.25/4
Flat white	4.25
Macchiato	3.5
Babyccino	1
Baby hot chocolate (espresso cup, cream & marshmallows)	3
Hot chocolate	4.5
'The Works' hot chocolate, cream & marshmallows	5.25
Loose leaf tea	3.95
Milkshake with ice-cream *(chocolate, strawberry or vanilla)*	6

Responsible dogs with pet adults welcome anytime. If not staying at The Headland, don't forget to save your receipt to use for validating your two hours of parking on departure. Please advise us of any allergies when ordering.