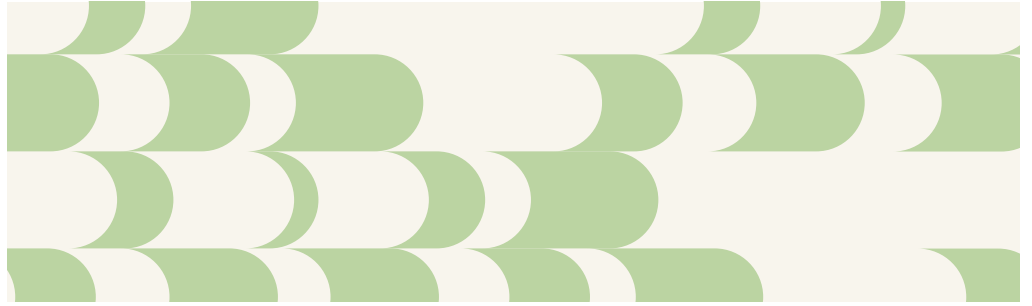




# THE TERRACE



## LUNCH

Served 12pm – 4pm

### Freshly made sandwiches

*All served on choice of white, granary or gluten free bread with vegetable crisps and dressed leaves*

**Freshly picked Newquay crab, brown crab meat mayo, little gem – 19**

**Coronation chicken, roast chicken thigh, celery, raisins, gem lettuce, almonds, curried mayo – 12.5**

**Prawn and lemon mayo, watercress – 15**

**Red pepper & avocado, romesco sauce, crisp lettuce 🌱 – 10**

### Small plates

**Roasted tomato soup 🌱 (🌱 on request) – 10**  
*San Marzano tomato with a dollop of crème fraîche, basil, baguette*

**Crispy prawns and calamari – 15**  
*courgette and pepper tempura, aioli*

**Classic Caesar Salad (🌱 on request) – 12 / 16**  
*anchovy and Parmesan dressing, crispy lettuce, croutons add chicken – 5*

**Tomato, artichoke and asparagus bruschetta 🌱 – 10 add burrata 🌱 – 5**

### Sides

**French fries or chunky chips – 6**

**Cornish buttered new potatoes – 6**

**Buttered Cornish greens – 6**

**Warm sliced baguette, salted butter – 5**

**House salad, mixed leaf, tomato, cucumber, pickled onion – 5**

**Parmesan and truffle fries – 7**

### Large plates

**Whole dressed Cornish crab – 25**  
*crusty bread, lemon mayo*

**Headland ploughmans – 16**  
*Cornish cheeses, crusty bread, coleslaw, pickles, apple, tomatoes, chutney*

**Moules Marinière – 20**  
*Rodda's double cream, parsley, lemon, baguette*

**The Headland burger – 22**  
*6oz Cornish beef burger in a brioche bun, sliced mature cheddar, whiskey bacon jam, red onion, dill pickles, jalapeno aioli, fries*

**Vegan Burger 🌱 – 22**  
*vegan burger in a plant-based brioche bun, Violife cheese, beetroot and jalapeno salsa, roasted red pepper, dill pickle, red onion, fries*

**Headland fish & chips – 23**  
*ale battered haddock with crushed peas and tartare sauce*

**Whole aubergine parmigiana 🌱 (🌱 on request) – 18**  
*mozzarella, basil, crispy breadcrumbs*

**Newquay lobster – half 39 – whole 78**  
*garlic butter, fries, salad, lemon mayo*

### Sharing boards

**Charcuterie – 22**  
*selection of cured meats, Cornish cheeses, pickles and preserved vegetables, sliced baguette*

**Seafood – 24**  
*king prawns, smoked salmon, crispy calamari, marinated anchovies, smoked mackerel, served with hot dipping sauce and jalapeño aioli*

### Desserts

**Tiramisu 🌱 – 8**

**White chocolate, pistachio and croissant bread and butter pudding, custard – 8**

**Chocolate and peanut butter brownie, vanilla ice cream 🌱 (🌱 on request) – 9**

**A selection of Cornish cheeses, oat cakes, chutney – 14**

**Affogato, Callestick Farm vanilla ice cream, espresso – 7**

**A selection of Callestick Farm ice creams and sorbets 🌱 (🌱 on request) – 3 per scoop**

🌱 Vegetarian 🌱 Vegan

The Headland  
Fistral Beach, Newquay  
Cornwall, TR7 1EW, England  
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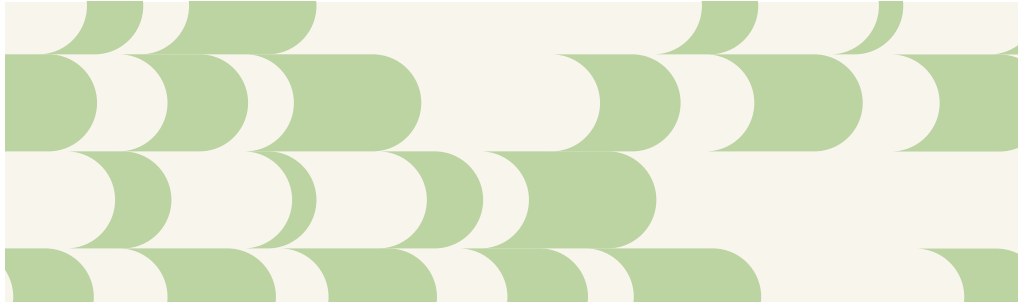
There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or in our cottages. Please also be advised that, alternatively you can pay a day rate at £20.

POB  
HOTELS

ESTD 1897  
THE HEADLAND  
★★★★★



# THE TERRACE



## Soft Drinks

### Juice

Apple, orange, cranberry, pineapple 3.5

### Frobishers Fruit Fusion

Apple & Raspberry 3.75

Apple & Mango 3.75

Orange & Passion Fruit 3.75

### Healeys Farm Cornish Soft Drinks

Avalade Traditional Lemonade 3.75

Avalade Sparkling Apple 3.75

### Softs

Coca-Cola, Diet Coke, Lemonade 3.5

Bottled Still or Sparkling Water Small 3.5 Large 5

## Bottled Beers, Ales & Ciders

Corona 5.6

Peroni GF 5.6

Peroni 0% 5.2

Cornish Gold original cider 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. 6

**‘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

**‘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 3.75

## Draught Beer

Offshore Pilsner 4.8% 6.95

Atlantic Pale Ale 4.5% 6.95

Cold River Cider 4.5% 6.95

Doom Bar 4.0% 6.95

Madri Lager 4.6% 6.95

Guinness 4.0% 6.95

## Coffees and teas

Americano 3.75

Cappuccino 4.25

Latte 4.25

Espresso 3.25

Double espresso 4

Flat white 4.25

Macchiato 3.5

Mocha 4.25

Babyccino 1

Hot chocolate 4.5

The Works hot chocolate, cream and marshmallows 5.25

Loose leaf tea 3.95

## Cream tea and cakes

*Served 12pm – 5pm*

### Cornish cream tea – 14

*a pot of tea or coffee, with two scones, Rodda’s Cornish clotted cream and Boddington’s strawberry jam*

**A selection of tray bakes and slices of home made cake**  
*(gluten free options available) – individually priced*

### Headland milkshake – 6

*chocolate, strawberry, vanilla with ice-cream and whipped cream*

*Please also refer to our cocktail list and wine menu*

 Vegetarian  Vegan

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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.

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★★★★★