



Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

Dogs with responsible adults are welcome. Paws on the floor at all times!

Snacks

Smoked almonds	6
Marinated olives	6
Burts's crisps	3

Food Menu ~ served 12 - 4.30 pm

Sandwiches

On focaccia, granary or sourdough with crisps & salad

Cornish Smuggler cheese and chive (v)	12
Romesco, piquillo peppers, hazelnut butter (vg)	12
Prawn Marie Rose	15
Coronation chicken	16
Classic Headland crab	19

Homemade soup

Roasted tomato, focaccia bread (v)	9
Wild garlic soup, sourdough croutons, feta (v)	12

Sides

Bread and butter (v) (vg on req)	5
French fries (vg)	6
Cornish sea salt	

Cakes

The Headland Cornish Cream tea	14
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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

Why not treat yourself to one of the delicious cakes, tray bakes and cookies created by our Pastry team.

Cocktails

Cocktails were known as swizzles in 1900, when the Headland first opened its doors and served the grand Victorian guests who stayed.

Seasonal Spring Swizzles

Lychee & Cucumber Gimlet	14
Tarquins dry gin, elderflower, lychee, cucumber, mint, lime	
Earl Grey Mar'tea'ni	15
Tarquins dry gin, earl grey, Knightor rose vermouth, honey	
Cherry Blossom	15
Aval Dor vodka, black cherry, puree, egg white, flowers	
Atlantic Sunrise	15
Tarquins dry gin, Cointreau, orange marmalade, peach bitters	

Classic Swizzles

Bramble	13
Tarquins dry gin, Cornish blackberry liqueur, lemon	
Moscow Mule	13
Aval Dor vodka, Fever Tree ginger beer, lime	
Margarita	13
Jose Cuervo gold tequila, triple sec, agave syrup, lime upgrade to Patron Anejo tequila	17
Daiquiri	14
St. Ives White Water rum, lime add strawberry, passionfruit, raspberry	
Cosmopolitan	13
Aval Dor citron vodka, triple sec, cranberry, lime	
Headland Martini	13
Aval Dor vodka or Tarquins dry gin upgrade to Salcombe gin or Belvedere vodka	17
Classic Champagne Cocktail	18
Taittinger Brut champagne, Hennessy V.S, Angostura bitters, brown sugar	
Blood Orange Negroni	13
Blood orange Tarquins gin, Campari, Lillet Blanc, orange peel	
Whisky Sour	13
Maker's Mark whisky, Angostura bitters, egg white, lemon	
Old Fashioned	13
Maker's Mark whisky, Angostura bitters, brown sugar, orange peel	
Espresso Martini	15
Aval Dor vanilla vodka, homemade coffee liqueur, espresso, vanilla syrup	
Mint Velvet	15
Disaronno Velvet, crème de menthe, Kahlua	
Golden Russian	15
Rosemullion gold rum, banana, Kahlua, chocolate bitters, cream	

No & Low Drinks

	Bottle
Peroni 0%	5.2
Staropramen 0%	5.3
Guinness 0%	6.3
Thatchers cider 0%	5.6
Pentire 0% 50ml	6
Adrift, Seaward, Coastal Spritz	
Valformosa sparkling, Spain 0%	125ml Bottle 8 30

Non Swizzles

Coastal Spritz	10
Pentire Coastal 0%, Fever Tree tonic, orange, bay leaf	
Clementine Cooler	10
orange juice, lemonade, rosemary & honey syrup, orange peel	
Daiquiri	10
Pentire Adrift 0%, lime, add strawberry, passionfruit, raspberry	
Nospresso Martini	10
Lyres 0% coffee liquor, espresso, vanilla syrup	

Beer & Cider

	Half Pint	Pint
Offshore pilsner	3.5	6.95
Madri	3.5	6.95
Guinness		6.95
		Bottle
Peroni GF		5.6
Corona		5.6
Atlantic pale ale		6.5
Doom Bar		6.5

Wines

Champagne & Bubbles

	125ml	Bottle
Prosecco Di Maria DOC	10	45
Italy		
Knightor Brut Classic Cuvee	14	75
St. Austell, Cornwall		
Taittinger Brut Reserve NV	18	90
Champagne, France		
Camel Valley Brut		86
Bodmin, Cornwall		

Rose

	175ml	250ml	Bottle
Mariposa Rosado Garnacha	10	14	40
Spain			
Coeur Clementine	12	15	44
Provence Rose, France			
Amie X Organic Rose	13	17	50
France			

White

	175ml	250ml	Bottle
Sapuri Inzolia Pinot Grigio	9	13	34
Sicily, Italy			
Ke Bonta Cortese	9	13	35
Piemonte, Italy			
Coquille Vermentino	10	14	38
Languedoc, France			
Picpoul de Pinet	10	10	40
Levre Piquant, France			
Kingston Estate Chardonnay	11	15	41
South East Australia			
Kono Sauvignon Blanc	13	17	50
Malborough, New Zealand			

Red

	175ml	250ml	Bottle
Roos Estate Shiraz	10	14	35
Western Cape, South Africa			
Big Beltie Cabernet Sauvignon	10	14	38
Languedoc, France			
Little Eden Pinot Noir	10	14	40
Australia			
Real Agrado Tinto	10	14	40
Rioja, Spain			
De Natile Primitivo	10	14	40
Puglia, Italy			
Inacayal Malbec	10	14	40
Mendoza, Argetina			

Please ask your server for our full wine list, curated by The Headland Team and our local wine suppliers

Spirits

Gin

	25ml	50ml
Tarquins	6.65	13.3
dry gin, blood orange, rhubarb & raspberry		
Roku	6.5	13
Hendricks	6.9	13.8
Gin Mare	7.8	15.6

Vodka

Aval Dor vodka	6.65	13.3
original, citrus, vanilla		
Haku	6.8	13.6
Belvedere	6.8	13.6

Tequila

Jose Cuervo Gold	6.5	13
Patron Silver	6.5	13
Patron Reposado	7	14
Patron Anejo	8	16

Rum

Kraken	5.45	10.9
St. Ives rum	5.5	11
spiced, white water, coconut		
Rosemullion	6.65	13.3
dark, gold		

Whisky

Jack Daniels	5.5	11
Laphroaig 10yrs	5.75	11.5
Jamesons	6	12
Maker's Mark	6.5	13
Talisker 10yrs	7	14
Woodford Reserve	7	14
Johnnie Walker Black Label 12yrs	6.5	13
Johnnie Walker Blue Label 28yrs	22	44

Brandy

Hennessey V.S	6.5	13
Hennessey XO	16	32

Liqueurs

Tia Maria	5	10
Cointreau	5	10
Grand Marnier	5	10
Disaronno	5.5	11
Baileys	6	12

Coffees & teas

Americano	3.9
Macchiato	3.75
Cappuccino, Latte, Flat white, Mocha	4.6
Espresso	3.5
Double espresso	4.3
Loose leaf tea	3.95
Hot chocolate	4.9
'The Works' hot chocolate, cream & marshmallows	5.75
Babyccino	1
Baby hot chocolate espresso cup, cream & marshmallows	3

Soft drinks

Still or sparkling water: glass, 1l bottle	3.5/5
Coke, Diet Coke, Lemonade	3.5
Fanta	3.75
Juices	3.5
orange, apple, cranberry, pineapple, tomato	
Healey's Avalade	3.75
traditional lemonade, sparkling apple, elderflower	
Fever Tree	3.75
indian, light, Mediterranean tonic	
ginger beer, ginger ale	