



# THE DECK

## Dinner

### Snacks

Selection of olives (V) (GF) (DF) – 6 | Mixed nut selection (V) (DF) – 5  
Vegetable crisp bowl (V) (GF) (DF) – 5 | Focaccia bread, roasted garlic oil (V) (DF) – 6

### Small plates

Smoked haddock and leek tart, pickled cucumber, lemon & dill – 12  
Smoked salmon, blini, cream cheese, chive (GF) (on request) – 12  
Black figs & Serrano reserve jamon (GF) (DF) – 13  
Burrata, beetroot, chicory, pomegranate, orange (V) (on request) – 12  
Portuguese soup “Caldo Verde”, sausage, kale, potato & white beans – 12

### Large plates

Antipasti platter, cured meats, cheese, vegetables, olives, preserves (V) (GF) (DF) (on request) – 16  
Confit duck leg, cassoulet, Toulouse sausage – 18  
Potato gnocchi, tomato ragu, Parmesan (V) (DF) (on request) – 14  
Maple glazed Cornish squash, feta, black bean, radish, chipotle dressing (V) (GF) (DF) (on request) – 15  
Lebanese style lamb kofta, tabbouleh, mint & garlic dressing (DF) – 16  
Hot soused mackerel, rye bread, dill crème fraîche – 16

#### Sides

Focaccia (V) (DF) – 6  
French fries (GF) – 5  
House slaw (V) – 5  
House salad (V) – 5

### Pizza and flat breads

(GF) (on request)

Margherita, mozzarella, tomato (V) (DF) (on request) – 12  
Finocchiona, fennel salami, mozzarella, tomato, Ancho chilli – 14  
Tart flambe, cream cheese, smoked bacon, red onion, thyme – 15  
Lamb shoulder, apricot harissa, tomato, dhukka – 16  
Truffle & Taleggio, truffle mayonnaise, rocket (V) (DF) (on request) – 14  
Piperade, burrata, fennel pollen, balsamic & olive oil (V) – 15  
Forestiere, woodland mushrooms, garlic butter, mascarpone (V) – 14  
Halloumi, red onion marmalade, olives and mozzarella (V) – 14

#### Desserts

Warm chocolate brownie  
Cornish clotted cream ice cream  
(V) (GF) (DF) (on request) – 8  
Coconut pannacotta, mango sorbet & salsa (V) – 8  
Autumn fruit pavlova, cassis cream (V) – 8  
Choice of Callestick  
Ice cream pots – 5.5

(V) Vegetarian (V) Vegan (GF) Gluten free (DF) Dairy free

Prices include VAT at current rate. If you have any allergies please inform your server so that we may take good care of your requirements. Please note these dishes are subject to seasonal change.

A discretionary 10% service charge will be added to your bill; 100% of your service charge goes directly to our staff.



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