



# THE DECK

## Snacks

- Selection of olives 🌿🥗🥛 - 6 | Mixed nut selection 🌿🥛 - 5
- Vegetable crisp bowl 🌿🥗🥛 - 5 | Focaccia bread, roasted garlic oil 🌿🥛 - 6
- Garlic and caramelized onion pizzetta, parmesan, smoked cheddar, mozzarella 🌿 - 10
- Cheese and marmite pizzetta, cheddar cheese, marmite butter, garlic oil 🌿 - 10

## Hand stretched pizzas

(🌿 on request)

- Margherita, tomato, basil, oregano, mozzarella 🌿 (🌿 on request) - 12.5
- Charcutiere, serrano ham & salami, tomatoes, basil, mozzarella - 18
- Italian hot, charcuterie, smoked chili, nduja - 18
- Woodland mushrooms, taleggio, ricotta, truffle, rocket - 16
- Caramelised cauliflower, ancho chili, cashew cheese, extra virgin olive oil 🌿 - 14
- Halloumi and red onion chutney, marinated olives 🌿 - 15

## Salads and antipasti

- Antipasti board, cured meats, cheese, vegetables, pickles and preserves (🌿 on request) - 16
- Salt baked beetroot salad, whipped goats curd, candied walnuts 🌿🌿 - 12.5
- Fregola pasta salad, lovage pesto, wilted greens, pinenuts 🌿 - 12.5

## Small plates

- Smoked salmon, crème fraiche, rye bread 🌿 - 13
- Butternut squash hummus, balsamic, flat bread 🌿 - 10
- Crispy fish cake, soft poached egg, hollandaise - 14
- Tuscan bean soup, parmesan, croutons 🌿 (🌿 on request) - 12
- Tempura vegetables, homemade sweet chili sauce 🌿🌿 - 12

## Pasta

- Prawn tagliatelle, chilli, garlic, parmesan - 18
- Slow cooked beef bolognaise, rigatoni pasta, lovage pesto - 16
- Gnocchi, tomato ragu, olives, basil, parmesan 🌿 (🌿 on request) - 14

### Sides

- Focaccia, olive oil, balsamic 🌿🥛 - 6
- House salad 🌿🌿 - 5
- French fries 🌿🌿 - 5
- Posh fries, truffle and parmesan 🌿🌿 - 7

### To add to your salad - 5

- Cornish mackerel fillet
- Fried tofu, curry salt
- Serrano ham
- Smoked salmon

### Desserts

- Chocolate ganache 🌿 - 8
- Lemon posset, berry compote 🌿 - 8
- Espresso martini sundae 🌿 - 8
- Callestick Farm ice cream tubs 🌿 (🌿 on request) - 4
- Today's cake - 3.5-5

Dry toes and swimsuits, or robes, needed inside The Deck Restaurant to keep the area dry please

🌿 Vegetarian   🌿 Vegan   🌿 Gluten free   🥛 Dairy free

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. 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.

A discretionary 10% service charge is included with your bill. Prices include VAT at current rate.



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