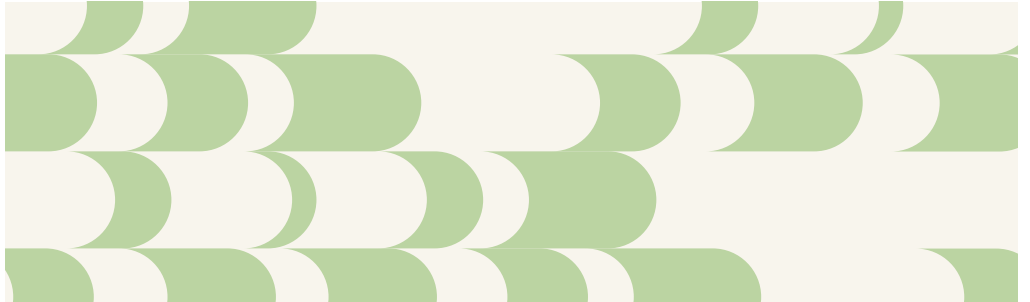




THE TERRACE



DINNER

Served 5pm – 9pm

Small plates

Headland Scotch egg – 10
with Oxford sauce

Roasted tomato soup (V, (V) on request) – 10
roasted San Marzano tomato, crème fraîche, basil, sliced baguette

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

Salad of grilled courgette (V, (V) on request) – 14
red chard, samphire and pecorino

Tomato, artichoke and asparagus bruschetta (V) – 15
add burrata (V) – 5

Butterflied sardines on toast – 14
smashed tomatoes, gremolata

Sharing

perfect to share or as a main course

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

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

A selection of Cornish cheeses – 22
oat cakes, baguette, chutney & grapes

Weekly special

served with a pint of beer, 175ml glass of wine or a soft drink – 25pp
check the blackboard for this week's dishes

Sunday <i>share and savour</i>	Monday <i>proper Cornish pie</i>	Tuesday <i>coastal curry night</i>
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Wednesday <i>Headland burger night</i>	Thursday <i>seaside supper</i>
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Large plates

Whole dressed Cornish crab – 25
crusty bread, lemon mayo

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 (V) – 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 (V, (V) on request) – 18
mozzarella, basil, crispy breadcrumbs

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

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

Desserts

Tiramisu (V) – 8

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

Chocolate and peanut butter brownie, vanilla ice cream (V, (V) 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 (V, (V) on request) – 3 per scoop

(V) Vegetarian (V) Vegan

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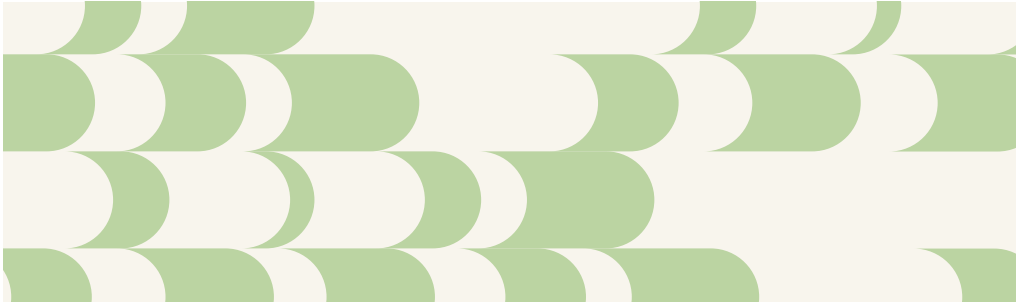
There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or in our cottages. Please also be advised that, alternatively you can pay a day rate at £20.

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THE HEADLAND
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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

Distilled coastal botanicals
Made by distilling unique coastal botanicals native to Cornwall, England. Pentire was created from the collaboration of surfers, bartenders, botanists and distillers.

‘Pentire Adrift’
Herbaceous & fresh, notes of lemon citrus, coupled with sage, rock samphire and sea salt for a round herbal finish.
Key botanicals: Rock samphire, Headland sage, lemon citrus 6

‘Pentire Seaward’
Zesty & bright, grapefruit citrus notes, green coastal tones with natural berry from harvested sea buckthorn
Key botanicals: Pink grapefruit, sea buckthorn, wild seaweed 6

‘Pentire Coastal Spritz’
Bitter aperitif, signature naturally distilled coastal botanicals carefully blended with blood orange, sea rosemary and oakwood to create the perfect balance of natural bitter flavours and refreshing coastal tones.
Key botanicals: Blood orange, sea rosemary, oakwood 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
Macha latte	4.25
Chai 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

Cocktail of the month – May

The Berry Smash
Spiced Rum, Blackberry Liquor, Rosemary Syrup, Lemon and Apple 12.50

Please also refer to our cocktail list and wine menu

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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.

 Vegetarian  Vegan

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