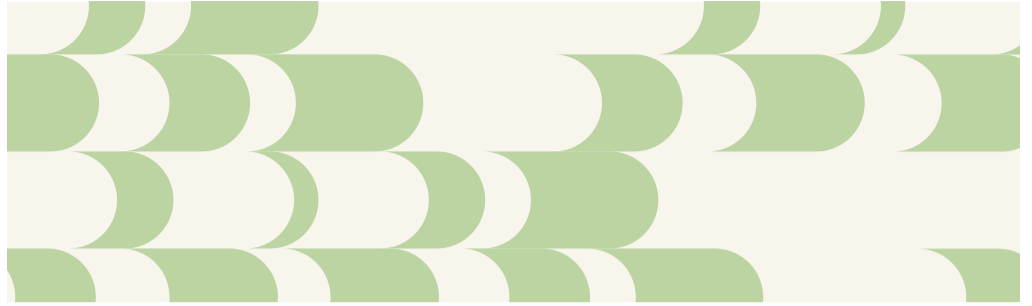




THE TERRACE



LUNCH Served 12pm – 4pm

Sandwiches

*All served with vegetable crisps
All available on gluten free bread*

Rare roast beef – 16
*sliced rare roast beef sirloin, horseradish cream,
rocket on granary bread*

Cornish crab – 18
*dressed white crab meat, brown crab mayo,
crisp lettuce on granary bread*

Chicken club baguette – 14
*roasted chicken thigh, vine tomatoes, crispy smoked bacon,
mayo, mature cheddar cheese, this morning's baked baguettes*

Smoked salmon bagel – 15
smoked salmon, dill creme cheese, pickled shallots, rocket

Red pepper & avocado 🌱 – 10
piquillo peppers, avocado, romesco sauce, crispy lettuce

Small plates

Roasted tomato soup 🌱 (🌱, 🌱 on request) – 10
roasted San Marzano tomato, crème fraiche, basil

Crispy calamari (🌱 on request) – 9
Vietnamese dipping sauce

Pancetta and pea arancini – 9
black garlic aioli

Pig cheeks "on toast" (🌱 on request) – 14
*tender pork cheeks braised in balsamic, smoked pancetta,
toasted sourdough*

Salads

Classic Caesar salad (🌱 on request) – 11
*anchovy and parmesan dressing, gem lettuce, croutons
with chicken – 15*

King prawn salad (🌱 on request) – 16
avocado mayo, cured fennel, chili, mango

IOW tomato salad 🌱 (🌱, 🌱 on request) small – 11 / large – 14
wasabi mascarpone, pickled shallot, basil, pine nuts

Smoked mackerel "Nicoise" (🌱, 🌱 on request) small – 11 / large – 14
*flaked smoked mackerel, green beans, Cornish potatoes,
soft boiled hen's eggs, gem lettuce. Dijon mustard vinaigrette*

Large plates

Classic moules marinière (🌱 on request) – 20
*Rodda's double cream, parsley, white wine & garlic,
warm baguette*

The Headland burger (🌱 on request) – 20
*6oz Cornish beef burger in a brioche bun, mature cheddar
cheese, dill pickle, burger relish, fries
or make it a Moving Mountains vegan burger 🌱
vegan cheese, relish, dill pickle, fries*

Headland fish & chips – 20
beer battered haddock with crushed peas, tartare sauce and fries

Indonesian vegetable and chickpea curry 🌱 🌱 – 18
with steamed rice and a cucumber, onion and coriander sambol

Sharing

perfect to share or as a main course

Charcuterie board (🌱 on request) – 22
*selection of cured meats, Cornish cheeses, pickles and preserved
vegetables, sliced baguette*

Seafood platter (🌱 on request) – 24
*king prawns, smoked salmon, crispy calamari, marinated
anchovies, with a selection of crudites and dips*

Sides

Salted fries 🌱 (🌱 on request) – 5

Cornish new potatoes 🌱 (🌱 on request) – 5

**Sauteed Cornish greens, chilli and almond pesto 🌱
(🌱, 🌱 on request) – 6**

Warm sliced baguette, salted butter 🌱 (🌱 on request) – 5

Roast Piquillo pepper, pickled shallot, Cornish salad 🌱 🌱 – 6

Desserts

**Rum baba, rum glazed brioche, pistachio & white chocolate
cream, raspberry 🌱 – 9**

Cornish berries, blackberry yoghurt 🌱 – 9

Tiramisu cheesecake – 9

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

Affogato, Espresso coffee, vanilla ice cream, shortbread – 9

**A selection of cakes from the counter – Individually priced
with ice cream – Add 3**

🌱 Vegetarian 🌱 Vegan 🌱 Gluten free 🌱 Dairy free

The Headland
Fistral Beach, Newquay
Cornwall, TR7 1EW, England
+44 (0) 1637 872 211
reception@headlandhotel.co.uk
www.headlandhotel.co.uk

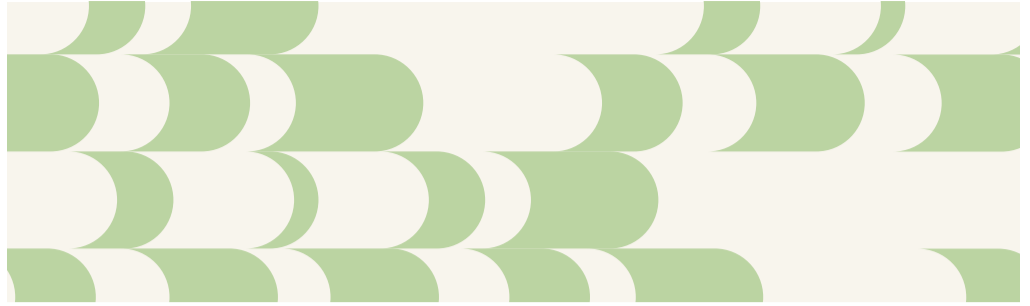
A discretionary 10% service charge is included with your bill.
Please let us know if you have any allergens. We make every effort to
ensure there is no cross-contamination in our kitchens; however, most
food types are prepared on site so cannot fully guarantee it.
Please note these menus are subject to seasonal changes.
Prices include VAT at current rate.

POB
HOTELS

ESTD 1897
THE HEADLAND
★★★★★



THE TERRACE



Soft Drinks

Juice

Apple, orange, cranberry, pineapple 3.35

Frobishers Fruit Fusion

Apple & Raspberry 3.35

Apple & Mango 3.35

Orange & Passion Fruit 3.35

Healeys Farm Cornish Soft Drinks

Avalade Traditional Lemonade 3.35

Avalade Sparkling Apple 3.35

Softs

Coca-Cola, Diet Coke, Lemonade 3.35

Bottled Still or Sparkling Water Small 3.35

Large 4.5

Bottled Beers, Ales & Ciders

Corona 5.6

Peroni GF 5.6

Peroni 0% 5.2

Cornish Gold original cider 6.5

Cornish Gold Elderflower 6.5

Cornish Gold Rose Petal 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 3.35

Draught Beer

Offshore Pilsner 4.8% 6.5

Atlantic Pale Ale 4.5% 6.5

Cold River Cider 4.5% 6.5

Doom Bar 4.0% 6.5

Madri Lager 4.6% 6.5

Coffees and teas

Americano 3.35

Cappuccino 3.95

Latte 3.95

Espresso 2.95

Double espresso 3.8

Flat white 3.85

Macchiato 2.95

Mocha 3.95

Babyccino 0.6

Hot chocolate 3.95

The Works hot chocolate, cream and marshmallows 4.2

Loose leaf tea 3.2

Cream tea and cakes

Served 12pm - 5pm

Cornish cream tea - 12

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

Slice of homemade cake - individually priced

Headland milkshake - 6

chocolate, strawberry, banana with ice-cream and whipped cream

Please also refer to our cocktail list and wine menu

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