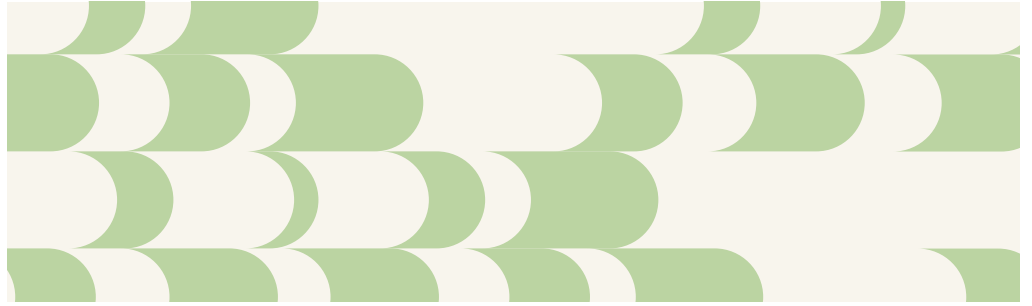




# THE TERRACE



## LUNCH Served 12pm – 4pm

### Freshly made sandwiches

*All served on choice of white, granary or gluten free bread with vegetable crisps and dressed leaves*

**Freshly picked Newquay crab, brown crab meat mayo, little gem** – 19

**Coronation chicken, roast chicken thigh, celery, raisins, gem lettuce, almonds, curried mayo** – 12.5

**Prawn and lemon mayo, watercress** – 15

**Red pepper & avocado, romesco sauce, crisp lettuce**  – 10

**Warm Davidstow cheddar rarebit, sourdough toast, apple chutney**  – 12

**Serrano ham ciabatta, rocket, artichokes, parmesan** – 15

### Small plates

**Headland Scotch egg** – 10  
*with Oxford sauce*

**Roasted tomato soup**  ( on request) – 10  
*San Marzano tomato with a dollop of crème fraîche, basil, baguette*

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

**Classic Caesar Salad** ( on request) – 12 / 16  
*anchovy and Parmesan dressing, crispy lettuce, croutons add chicken* – 5

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

**Tomato, artichoke and asparagus bruschetta**  – 10  
*add burrata*  – 5

### 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


### Large plates

**Whole dressed Cornish crab** – 25  
*crusty bread, lemon mayo*

**Headland ploughmans** – 16  
*Cornish cheeses, crusty bread, coleslaw, pickles, apple, tomatoes, chutney add Scotch egg* – 8

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

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

### Sharing boards

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

**Seafood** – 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*

### Desserts

**Tiramisu**  – 8

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

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

 Vegetarian  Vegan

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

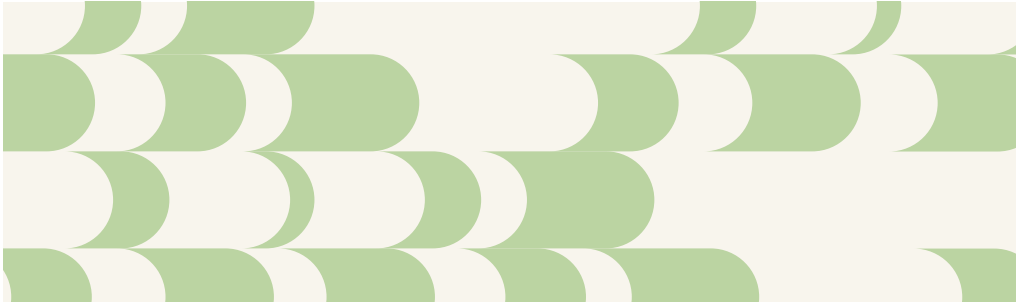
There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or in our cottages. Please also be advised that, alternatively you can pay a day rate at £20.

POB  
HOTELS

ESTD 1897  
  
**THE HEADLAND**  
★★★★★



# 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

## 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

## 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*

## Cream tea and cakes

*Served 12pm – 5pm*

### Cornish cream tea – 14

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

**A selection of tray bakes and slices of home made cake**  
*(gluten free options available) – individually priced*

### Headland milkshake – 6

*chocolate, strawberry, vanilla with ice-cream and whipped cream*

*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.

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★★★★★