



THE TERRACE



DINNER *Served 5pm – 9pm*

Small plates & salads

Posh Parmesan and polenta chips – 10
black truffle mayo

Crispy calamari – 12.5
Vietnamese style dipping sauce

Roasted root vegetable salad 🌱 – 16
*rocket, candied pecans, dried cranberries,
honey and mustard dressing*

Roast duck breast salad – 16
blood orange, chicory, pinenuts, balsamic dressing

Sides

French fries – 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

Large plates & mains

Moules Marinière – 20
Rodda's double cream, parsley, lemon, warm baguette

The Headland burger – 22
*6oz Cornish beefburger in a brioche bun, sliced mature cheddar,
whiskey bacon jam, red onion, dill pickles, jalapeno aioli, fries*

Vegan Burger 🌱 – 22
*veganburger 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 hake with crushed peas, tartare sauce, lemon and
thick cut chips*

Celeriac steak 🌱 – 15
*miso-glazed celeriac fondant, celeriac puree, hazelnuts,
purple sprouting broccoli*

Desserts

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

Chocolate and peanut butter brownie, vanilla ice cream 🌱 – 9

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

Celebrate Love – 2 courses for 27 & 3 courses for 35

Indulge in a romantic dining experience at The Headland this Valentine's, where love is always on the menu. Treat your special someone to an unforgettable evening with exquisite cuisine, fine wines, and the enchanting backdrop of breathtaking coastal views. Our specially curated Valentine's menus combine locally sourced ingredients into dishes that are as delightful as your time together.

🌱 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.

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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

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** 3.75

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

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

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

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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