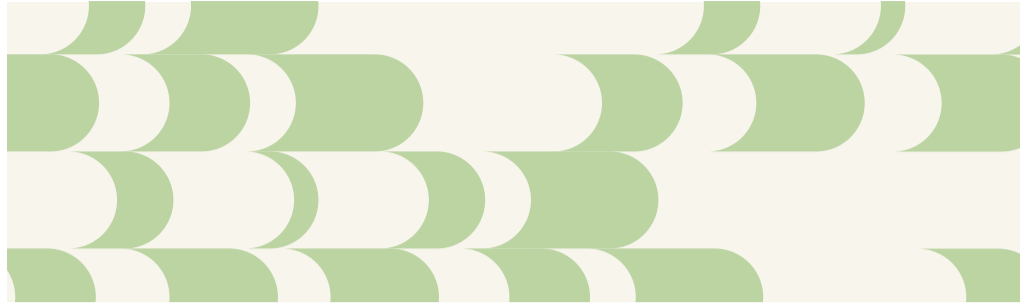




THE TERRACE



DINNER Served 6pm – 9pm

Starters

St Austell Bay mussels (🌿 on request) small – 12 / large – 18
white wine, garlic, Rodda's double cream, parsley

Potted shrimp (🌿 on request) – 12
mace butter, seeded lavosh

Roasted tomato soup (🌿 on request) – 8
warm baguette, salted butter
add a dollop of Cornish crab – supp 5

Short rib croquettes – 9
Oxford sauce

Cured chalk stream trout (🌿) – 11
rhubarb, fennel, citrus mayo

Crispy calamari – 9
Vietnamese dipping sauce

Salads and pasta

Classic Caesar salad – 11
add chicken breast – supp 4
add smoked salmon – supp 5

Isle of Wight tomato salad (🌿) (🌱) – 14
wasabi mascarpone, pickled shallot, basil

Smashed beetroot salad (🌿) (🌱) – 15
hazelnut, zaatar, goats curd

Vegan mushroom and cashew linguine (🌱) small – 9 / large – 16

Crab linguine – small – 14 / large – 22
preserved lemon, parsley, chilli

Sharing plates

Cured meats and cheeses (🌿 on request) – 22
bread, pickles and preserves

Seafood platter (🌿 on request) – 22
crispy squid, rollmop, prawns, salted anchovy, gem lettuce, baguette

Whole baked camembert for two (🌿) (🌱 on request) – 18
onion chutney, crusty bread

Classic mains

Headland fish pie – 22
cod, smoked haddock, scallop, prawns, cheesy mash, buttered greens

Traditional beef Rendang curry (🌿) – 22
jasmine rice, kachumber salad

Headland fish and chips – 20
crushed peas, tartare sauce

Headland beef burger (🌿 on request) – 20
melted cheese, dill pickles, our relish, fries

Moving mountains vegan burger (🌱) – 20
vegan cheese, tomato relish, fries

Sweets

Selection of ice creams and sorbets from Callestick farm – 3 per scoop

Strawberry Eton mess (🌿) (🌱) – 9

Orange marmalade parfait, baked brioche – 9

Chocolate brownie (🌿) (🌱 on request) – 9
vanilla ice cream

Affogato – 9
Espresso coffee, vanilla ice cream, shortbread

🌿 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

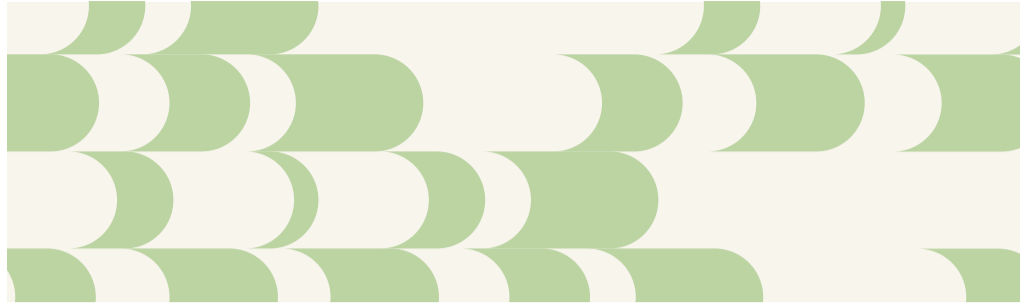
A discretionary 10% service charge is included with your bill.
Please let us know if you have any allergens. We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it.
Please note these menus are subject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

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
★★★★★