THE TERRACE

LUNCH *Served 12pm – 5pm*

Freshly made sandwiches

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

Rare roast beef, *horseradish cream, rocket*– **16**

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

Coronation chicken, *roast chicken thigh, celery, raisins, gem lettuce, almond, curried mayonnaise* – **12.5**

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

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

Small plates & salads

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

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

Classic Caesar Salad – 14
anchovy and Parmesan dressing, crispy lettuce, croutons

Cured chalk stream trout – 15
apple, beetroot, fresh horseradish, watercress

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 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 hake with crushed peas, tartare sauce, lemon and thick cut chips

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

King prawn and scallop tagliatelle – 20
prawn bisque, Parmesan

Sharing boards

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

Seafood – 24
Selection of Atlantic king prawns, smoked salmon, tempura calamari, marinaded anchovies, smoked mackerel. Served with Vietnamese dipping sauce and jalapeno aioli.

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

Desserts

Cranberry jam doughnuts – 9

Apple & walnut crumble, *with almond custard* – **9**

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

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

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

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.

HOTELS

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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

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
Guiness *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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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.

RoB HOTELS

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