

Olives – 5 Crisps – 5

Homemade Scotch egg with Oxford sauce	10
Mug of roasted tomato soup (v) (vg on req) <i>with crème fraiche, basil, sliced baguette</i>	10
Tomato, artichoke and asparagus bruschetta (vg)	10
<i>Add burrata</i>	5
French fries or chunky chips (v)	6
Warm sliced baguette salted butter (v) (vg on req)	5
Parmesan & truffle fries (v)	7

Sharing boards

Charcuterie board <i>selection of cured meats, Cornish cheeses, pickles and preserved vegetables, sliced baguette</i>	22
Seafood board <i>king prawns, smoked salmon, crispy calamari, marinated anchovies, smoked mackerel, served with hot dipping sauce and jalapeño aioli</i>	24
Cornish cheese board (v) <i>oat cakes, baguette, chutney & grapes</i>	22

Responsible dogs with pet adults welcome anytime. If not staying at The Headland, don't forget to save your receipt to use for validating your two hours of parking on departure.

Please advise us of any allergies when ordering.

The Ballroom

Evening menu ~ 5pm to 9pm

April's cocktail of the month: 'The Berry Smash' 12.5

Spiced rum, blackberry liquor, rosemary syrup, lemon and apple

View our Terrace Swizzle list for the full offer of delicious cocktails

Soft drinks

Juices	From 3.5
Cornish Avalade traditional lemonade or sparkling apple	3.75
Softs: Coke, Diet Coke, Lemonade	3.5
Still/sparkling water: glass/1L bottle	3.5/5
Draughts: Offshore Pilsner, Atlantic Pale Ale, Cold River	6.95
Cider, Doom Bar, Madri Lager, Guinness	
Bottles: Corona, Peroni GF	5.6
Bottles: Peroni 0%	5.2

Coffees, teas and shakes

Americano	3.75
Cappuccino/Latte/Mocha	4.25
Espresso/double espresso	3.25/4
Flat white	4.25
Macchiato	3.5
Babyccino	1
Baby hot chocolate (espresso cup, cream & marshmallows)	3
Hot chocolate	4.5
'The Works' hot chocolate, cream & marshmallows	5.25
Loose leaf tea	3.95
Milkshake with ice-cream (<i>chocolate, strawberry or vanilla</i>)	6