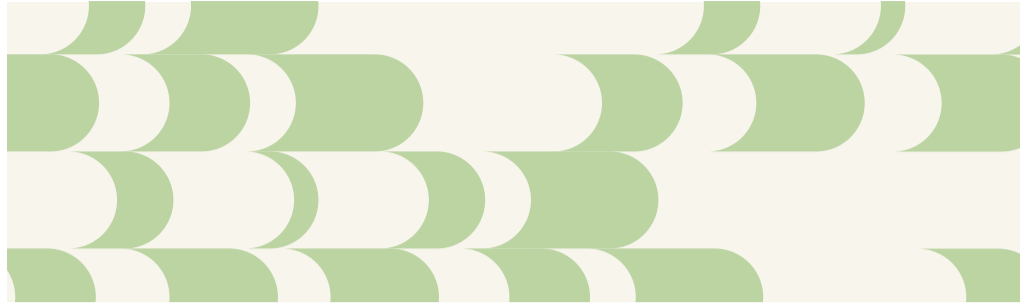




# THE TERRACE



## DINNER

Served 5pm – 9pm

### Small plates

**Trio of oysters from Porthilly** 🌿 14  
freshly shucked & served on ice with shallot vinegar

**Pig cheeks “on toast”** (🌿 on request) – 12  
tender pork cheeks braised in balsamic, smoked pancetta, toasted sourdough

**Roasted tomato soup** (🌿, 🌱, 🥚 on request) – 9  
roasted San Marzano tomato, crème fraiche, basil, sliced warm baguette

**Baked scallops thermidor** – 14  
chorizo crumb

**South coast sea bream tartare** 🌿 – 15  
citrus ponzu & shallot dressing, miso mayo

**Crispy calamari** – 9  
Vietnamese dipping sauce

**Pancetta and pea arancini** – 9  
black garlic aioli

### Sharing

*perfect to share or as a main course*

**Charcuterie board** (🌿 on request) – 22  
selection of cured meats, Cornish cheeses, pickles and preserved vegetables, sliced baguette

**Seafood platter** (🌿 on request) – 24  
king prawns, smoked salmon, crispy calamari, marinated anchovies, with a selection of crudites and dips

### Salads

**Classic Caesar salad** (🌿 on request) – 11  
anchovy and parmesan dressing, gem lettuce, croutons with chicken – 15

**IOW tomato Salad** (🌿, 🌱, 🥚 on request) small – 11 / large – 14  
wasabi mascarpone, pickled shallot, basil, pine nuts

**Smoked mackerel “Nicoise”** (🌿, 🌱 on request) small – 11 / large – 14  
flaked smoked mackerel, green beans, Cornish potatoes, soft boiled hens eggs, gem lettuce. Dijon mustard vinaigrette

### Large plates

**Classic moules marinière** (🌿 on request) – 20  
Rodda’s double cream, parsley, white wine & garlic, warm baguette

**The Headland burger** (🌿 on request) – 20  
6oz Cornish beef burger in a brioche bun, mature cheddar cheese, dill pickle, burger relish, fries  
or make it a **Moving Mountains vegan burger** 🌱  
vegan cheese, relish, dill pickle, fries

**Headland fish & chips** – 20  
beer battered haddock with crushed peas, tartare sauce and fries

**Cornish bred pork belly** 🌿 – 24  
red wine braised puy lentils, charred apricots, sauce vierge

**Indonesian vegetable and chickpea curry** 🌿 🌱 🥚 – 18  
with steamed rice and a cucumber, onion and coriander sambol

### Sides

**Salted fries** (🌿 on request) – 5

**Cornish new potatoes** (🌱 on request) – 5

**Sauteed Cornish greens, chilli and almond pesto** (🌱, 🌿 on request) – 6

**Warm sliced baguette, salted butter** (🌱 on request) – 5

**Roast Piquillo pepper, pickled shallot, Cornish salad** (🌿, 🌱) – 6

### Desserts

**Rum baba, rum glazed brioche, pistachio & white chocolate cream, raspberry** (🌿) – 9

**Cornish berries, blackberry yoghurt** 🥚 – 9

**Tiramisu cheesecake** – 9

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

**Affogato, Espresso coffee, vanilla ice cream, shortbread** – 9

**A selection of cakes from the counter** – Individually priced with ice cream – Add 3

🌿 Vegetarian 🌱 Vegan 🌿 Gluten free 🥚 Dairy free

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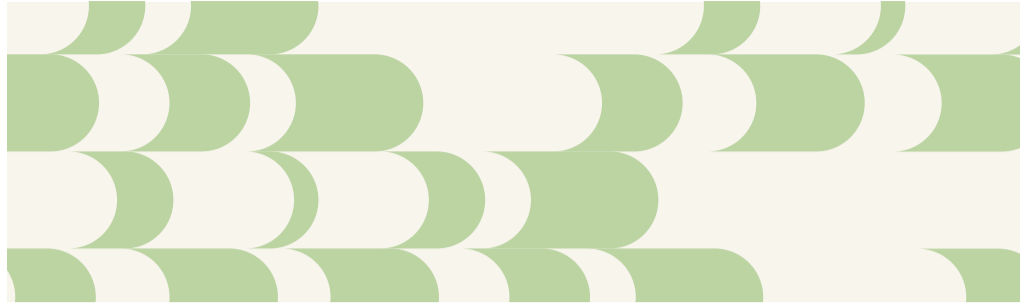
A discretionary 10% service charge is included with your bill.  
Please let us know if you have any allergens. We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it.  
Please note these menus are subject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

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

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