



THE TERRACE

AT THE HEADLAND

EVENING MENU

CORNISH SEAFOOD PLATTER

Grilled red mullet fillets on a butter bean, pancetta and chorizo stew
Cornish seafood curry with coriander and coconut
Marinated artichoke and anchovy salad
Sautéed crevettes, langoustines and monkfish with lemon and garlic
Steamed Cornish mussels, white wine, garlic and parsley
with herb leaf salad, new potatoes and bread.....

	<u>ONE PERSON</u>	<u>TWO PEOPLE</u>
.....	£25.00	£45.00

STARTERS

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MAIN

HOME-MADE SOUP with crusty bread.....	£5.50	
LOCALLY SMOKED SALMON with new season potatoes, and dill crème fraîche.....	£9.00	£18.00
ROASTED RED PEPPER, FETA CHEESE AND SPINACH PASTRIES with char grilled aubergine and minted yogurt.....	£8.00	£16.00
MARINATED PRIME CORNISH BEEF CARPACCIO with pickled ginger, black pepper, herb salad and lemon.....	£7.00	£14.00
WARM LOCAL GOATS CHEESE with toasted brioche, white onion sorbet and chutney.....	£6.95	£12.00

MAIN COURSES

PAN FRIED LOCAL BRILL glazed lemon, roasted cherry vine tomatoes, pea purée, and tartare sauce with new potatoes or hand cut chips.....	£20.00	
THE HEADLAND SURF AND TURF prime Cornish beef fillet with crushed potatoes, Cornish scallops, crevettes and mango salsa.....	£24.00	
HONEY GLAZED WEST COUNTRY PORK LOIN STEAK with duck confit stir fry, roast pak choi and teriaki sauce	£16.00	
BROCCOLI AND COURGETTE LINGUINI in white wine cream with wild rocket, Parmesan, sage and lemon.....	£12.00	
WARM SALAD OF CORNISH DUCK BREAST with crisp pancetta, soft poached egg and toasted pinenuts.....	£18.00	

SIDE ORDERS

Leaf salad.....	£3.00
Herb new potatoes.....	£3.00
Sautéed mixed green beans.....	£3.00
Hand cut wedges.....	£3.00



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PUDDINGS AND CHEESE

THE HEADLAND PASTRY PLATE with Rodda's Cornish clotted cream.....	£8.00
GREEN TEA CRÈME BRÛLÉE with compot of summer fruit and homemade biscuits	£6.50
MILLE FEUILLE with passion fruit mousse, kiwi sauce and roasted coconut.....	£7.00
RICH DARK CHOCOLATE MOUSSE with forest fruits and a raspberry coulis.....	£6.50
TERRACE CHOCOLATE FONDUE FOR TWO PEOPLE with baked meringue and fresh summer fruits	£12.00
CORNISH CHEESE PLATTER with home made chutney and fresh bread.....	£9.50

ILLY AUTHENTIC ITALIAN COFFEE

Cafetière of Columbian coffee (available in decaffeinated).....	£3.50
Filter coffee.....	£2.05
Cappuccino.....	£2.75
Frapaccino.....	£2.75
Mochaccino.....	£2.85
Espresso.....	£2.15
Americano (double shot of coffee).....	£2.60

SPECIALITY TEAS

House tea.....	£2.15
Decaffeinated tea.....	£2.15
Speciality Teas.....	£2.45
Earl Grey, Ceylon, Assam, Darjeeling, herbal fruit teas, green tea	

Our local suppliers include:

RJ Trevarthen, Stithians
Celtic Fish & Game, St Ives
New Harbour Ltd, Newquay
Chapel Farm, Newquay
Manor Green, Newquay
Rodda's, Redruth
Newquay Fruit Sales
MC Kelly Ltd, Crediton

Meat/Poultry
Fish
Lobsters and fresh crab
Home produced milk
Free range local eggs
Cornish dairy cheeses and cream
Highest quality fruit and vegetables
Poultry