

MENU

Freshly baked bread with olive oil and balsamic (VG) 6.95

Chilli and Salt Cashews (VG) 2.95

Garlic and Herb Olives (VG) 4.95

SHARING PLATES

NIBBLES -

Cured Meat Platter **\$\bigsigs** (serves 2) **25.75**

A selection of continental and Cornish cured meats with freshly baked sourdough, pickles, and olives.

Seafood Platter = (serves 2) 60

Moules Marinière, poached salmon, prawns in Marie Rose sauce, crispy squid, salad, seasoned fries and truffle mayonnaise.

LUNCH

Davidstow Cheese Baguette **\$2.50**

Davidstow Cornish cheddar served in a freshly baked sourdough baguette.

Davidstow Cheese and Ham Baguette **\$\Pi\$\$ 9.50**

Served in a freshly baked sourdough baguette.

Cornish Pasty 🚅 6.95

Freshly baked Cornish pasty, perfect with a pint or on its own.

The Lookout Ploughman's 💶 14.20

Davidstow Cornish cheddar, sliced ham, hogs' pudding scotch egg, salad and house pickles.

King Prawn Tartine 9.95

With Marie Rose and avocado.

Adults need around 2000 kcal a day

SMALL PLATES

Prawn Cocktail 9.95

Shredded lettuce topped with Atlantic and King prawns in a Marie Rose sauce, served with brown bread and lemon.

Axle Jack Buttermilk Chicken 9.45

Tender chicken breast marinated in buttermilk, topped with red chillies and spring onions and served with Axle Jack Glaze and yoghurt dip.



ALL PLATES

Hogs Pudding Scotch Egg 📰 7.95

Local sausage and hogs' pudding coated with breadcrumbs, served with a curried mayonnaise.

Crispy Squid 9.40

Hand cut crispy squid, dusted in paprika, served with chilli and lime aioli.

Rattler Cider Glazed Sausages **\$2.95**

Cornish chipolatas glazed in Rattler cider and English mustard glaze.

MAINS

Moules Marinière 19.95

Freshly cooked mussels cooked in a white wine, garlic and passsley sauce. Served with seasoned chips.

Atlantic Beer

Fish and chips served with peas and tartare sauce.

Seafood Linguine 19.95

Mussels, cod and king prawns in a rich tomato sauce with linguine.

Pan-Fried Sea Bass 24.95

Crispy skinned sea bass on a bed of baby potatoes, seasonal vegetables and a chilli and tomato sauce.

8oz Sirloin Steak 22.75

British Red Tractor Sirloin steak with seasoned chips, grilled tomato and mushroom.



Spicy 'Nduja Cheeseburger 16.75

Chargrilled beefburger topped with Nduja, melted Davidstow mature cheddar, toasted bun, beef tomtato, burger sauce, lettuce and seasoned fries.

Buttermilk Chicken Burger 15.75

Fried chicken breast marinated in buttermilk with a seasoned crumb, topped with melted cheese and bacon in a toasted bun with garlic aioli, lettuce and tomato. Served with Cajun spiced chips and a yoghurt dip.

The Lookout Bacon Cheeseburger **16.95**

Chargrilled beef burger topped with melted Davidstow mature cheddar cheese, crispy bacon, caramelised onions, crispy lettuce, beef tomato and burger sauce, served with seasoned fries.

Caesar Salad 16.50

Crispy baby gem lettuce, rustic croutons, anchovies, and Italian cheese, drizzled in a Caesar dressing and topped with grilled chicken or halloumi.

Axle Jack Chicken 17.95

Crispy buttermilk chicken bites coated in AxleJack glaze, served with seasoned chips and dips.



PIZZA

Our hand-stretched Neapolitan-style pizza cooked in our Gozney oven with a beautifully charred and crispy crust.

Margherita (V) **13.20**Mozzarella and fresh basil.

Spicy Pepperoni and Nduja ## 16.50

Spicy pepperoni, Cornish nduja and mozzarella.

Spicy Vegetarian (VG) 14.25

Chilli and garlic roasted vegetables, red chillies and jalapeños with vegan cheese.

Prosciutto and Mushroom 15.70

Roasted mushrooms, prosciutto and mozzarella.

King Prawn and Chilli 17.00

King prawns, red chillies and mozzarella.

PASTA

Mushroom Penne (VG) 14.20

Pan-fried mushrooms in a creamy garlic sauce, wilted spinach and black pepper, sprinkled with vegan cheese shavings, basil and fresh chillies.

SWEETS

Twin Fin Caramelised Rum and Banana Waffle (V) 7.50 With Kelly's vanilla ice cream.

Rodda's Clotted Cream and Scone Sundae 🖛 (V) 7.50 With Kelly's vanilla ice cream and

fresh strawherries

and whipped cream.

Chocolate Brownie Sundae (V) **7.95** With chocolate ganache, ice cream

White Chocolate and Lemon Parfait (V) **7.95**

With raspberry coulis and fresh raspberries.

Vanilla Cheesecake **■** (V) **7.45**

Served with Rodda's clotted cream and berries

Mango Cheesecake (VG) **7.45** With mango sorbet.

Crème Brûlée (V) 7.45

With shortbread biscuits and fresh berries.

EXTRAS

Seasoned Fries (VG) 4.45

Side Salad (VG) 4.45

Axle Jack Glaze 3.15 💮

Cornish Baby Potatoes (VG) with smoked sea salt 4.15

Rattler Cider and Mustard Glaze (V) 📰 3.10

Atlantic Beer Batter Onion Rings(V) = 4.75

(V) = vegetarian (VG) = vegan 🚟 = Cornish produce

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.



Red Tractor is an independent not-for-profit food and farm assurance scheme ensuring the food you choose is safe, traceable and farmed with care. By choosing food with the Red Tractor logo you can be sure that it has been produced in the UK to world-leading standards and is traceable back to farms. For more information, please go to redtractor.org.uk

NEW FOR 2024

Try our deliciously moreish and sticky glaze made with our very own Axle Jack gin. Look out for the Axle Jack symbol throughout our menus and tuck into an irresistible selection of iconic dishes featuring our special smoky and sweet plaze.