

The Lookout

• BAR AND EATERY •

MENU

Lactose Intolerant

NIBBLES

Freshly baked bread with Olive Oil & Balsamic (VG) **6.95**

Chilli & Salt Cashews (VG) **2.95**

Garlic & Herb Olives (VG) **4.95**

LUNCH

Ham Sandwich 🍷 **9.50**

Served in freshly baked sourdough baguette.

King Prawn Tartine **9.95**

With Marie Rose and avocado.

SHARING PLATES

Cured Meat Platter 🍷 (serves 2) **24.50**

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

Seafood Platter 🍷 (serves 2) **60**

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

SMALL PLATES

Crispy Squid **9.40**

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

Grilled Asparagus & Tenderstem Broccoli (VG) **7.50**

With lemon and herbs, served on toasted sourdough.

Prawn Cocktail **9.95**

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

MAINS

Atlantic Beer Battered Fish & Chips 🍷 **18.95**

Fish and chips, served with peas and tartare sauce.

Seafood Linguine **19.95**

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



EXTRAS

Seasoned Fries (VG) **4.45** Side Salad (VG) **4.45**

Axle Jack Glaze (VG) **3.15** 

Cornish Baby Potatoes with smoked sea salt (VG) 🍷 **4.15**

SWEETS

Mango Cheesecake (VG) **7.70**

With mango sorbet.

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 glaze.



The Lookout

• BAR AND EATERY •

MENU

Gluten intolerant

NIBBLES

Freshly Baked Gluten Free Bread with Olive Oil & Balsamic (VG) **6.95**

Chilli & Salt Cashews (VG) **4.95**

Garlic & Herb Olives (VG) **4.95**

SHARING PLATES

Cured Meat Platter 🍴 (serves 2) **24.50**

A selection of continental and Cornish cured meats with freshly baked gluten free bread, pickles, and olives.

Seafood Platter 🍴 (serves 2) **60**

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

SMALL PLATES

Crispy Squid **9.40**

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

Prawn Cocktail **9.95**

Shredded lettuce topped with Atlantic and King in a Marie Rose sauce, served with gluten-free bread and lemon.

Axle Jack Buttermilk Chicken **9.45**

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



Grilled Asparagus & Tenderstem Broccoli (VG) **7.50**

With lemon and herbs, served on toasted gluten free bread.

MAINS

Seafood Pasta **19.95**

Mussels, cod and king prawns in a rich tomato sauce served with gluten free pasta.

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.



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. Served in a gluten free bun.

EXTRAS

Seasoned Fries (VG) **4.45**

Side Salad (VG) **4.45**

Cornish Baby Potatoes with smoked sea salt (VG) 🍴 **4.15**

SWEETS

Chocolate Brownie Sundae (V) **7.95**

With chocolate ganache, ice cream and whipped cream.

(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 glaze.

