

The Lookout Gin Bar

Sip and savour your way through the best in Cornish produce, fine delicacies, incredible wines, stunning craft beers and so much more.

We are a passionate advocate for local produce and fine beverages, we have a love of sharing knowledge and empowering others to take charge of their own food and beverage journey. We are demonstrating the best of British and you are invited.

The spirit of choice...

Gin. But then it's hardly surprising that I would say that, as when it comes to liquor, this is our specialist subject.

"The Dutch invented it, the English refined it, the new world glamorised it"

Cornwall's Hidden Treasure

The Lookout G&T Club

Trying the best craft gin in the world can be an expensive hobby. In fact, finding the best spirits can cost hundreds of pounds and take many months. The idea behind The Lookout G&T Club is to help you find craft gin that you absolutely love.

We offer the opportunity to try gin that you otherwise wouldn't and save a fortune, as well as the chance to improve and build your knowledge of craft gin.

So, our mission is simple: To find the world's best craft gins.

The List

Tarquins – Cornwall, England

Lively with juniper, cardamom and orange blossom. Incredibly fresh, with reserved pine notes. Crisp and dry, with a tasty spice that lingers on the palate.

Gin Mare – Vilanova, Spain

Herbal nose with berry fruits. Hints of soapiness and perfume. Very herbal and aromatic palate. Perfume like delivery, coriander and tart juniper with spiced citrus zest on the finish.

Williams Chase – Herefordshire, England

Crisp apples up front, slowly becoming juicier, with orange peels chiming in from the side. Drier near the end with classic herbaceousness.

The Botanist – Islay, Scotland

Islay isn't just about the whisky anymore. Cool at first. It quickly mellows out, warmth growing with citrus keeping it fresh throughout.

Martin Millers Westbourne Strength – West Midlands

Sweet liquorice builds to a mildly spicy but not at all edgy mid-palate prickled with citrus. Pleasingly bold on the juniper, but so smooth is this that you hardly notice.

Tanqueray No. 10 – Fife, Scotland

Waxy juniper plays nicely against the citrus-led flavour profile. Perfectly balanced white pepper spice, floral camomile and a deep earthy tone that hits all the right spots.

Plymouth – Plymouth, England

Great depth of flavour, fresh juniper, lemony bite with deeper earthy notes. It has a slight sweetness with impressive concentration and complexity. No single botanical dominates the overall flavour.

Citadelle – Cognac, France

Complex interplay of the floral and spicy makes for multi-layered gin experience without being mugged by Juniper. The savoury is immediately followed on by a show from the star anise but it plays nicely with the citrus and violets. The savoury and woody components then start to take hold leaving a lingering but complex dryness with a aromatic ending and a delightful tingling at midpoint of tongue and lips.

Caorunn Small Batch – Speyside, Scotland

A small batch Scottish gin from the Balmenach distillery in Speyside, Caorunn (pronounced ka-roon), made with a combination of traditional and handpicked botanicals including rowan berry, heather, coul blush apple and dandelion.

Tanqueray Rangpur – Fife, Scotland

This gin is flavoured with Rangpur limes, also known as a mandarin orange. These highly acidic fruits, actually orange in colour, impart a fresh, zesty zing to this refreshing gin.

Sipsmiths – London, England

Gentle mouthfeel, with initial dry juniper by growing sweetness, showing lemon tart & orange marmalade, garnished by a wave of fresh lemon zest, followed by bolder juniper & light dryness, before all the flavours harmonise into one integrated taste.

Portobello Road No. 171 – London, England

Well-integrated spice, again with a healthy dose of juniper. Soft Lemon grass flavours with a hint of red berries.

Hendricks – Girvan, Scotland

Slightly sweet with a burst of juniper and citrus, set against fresh green flavours. Cumin, cracked black pepper and salty liquorice notes help give a long, lingering finish.

No. 209 - San Francisco, USA

Very aromatic blend of (mostly) citrus, spice, and a lovely grainy/bran taste and mouth feel. Mild tingling on the lips and tongue from all the spices. Juniper some gins rely on. Smooth, citrusy, with the lemon and bergamot providing lighter notes and with the juniper being a bit more restrained.

No. 3 – London, England

Juniper to the fore, supported by floral notes and spicy, warm cardamom. Plenty of citrus ‘zing’ complemented by the gingery spiciness of coriander.

Whitley Neill – Birmingham, England

Smooth gin with a middling juniper hit. There is initial warmth of spiciness that is swiftly followed by a very complex citrus and floral avalanche. Once all this subsides, one is left with a slightly spicy, earthy taste that lingers pleasantly.

Greenalls Bloom – Cheshire, England

Sweet, delicate and floral, with a citrus finish. Honeysuckle provides natural sweetness and warms up the Chamomile, while the Pomelo offers a soft sun-drenched citrus note to perfectly balance the gin, rounding out Bloom.

Beefeater 24 – London, England

Soft slightly sweet palate, piny juniper leads with grapefruit, tea, liquorice and violet. Sweetened lemon zest and white pepper on the finish.

Aviation – Portland, USA

Spicy and oily in feel, floral notes and the strongest juniper flavour you'll ever experience.

Deaths Door – Wisconsin, USA

Lovely, bright and distinctive, To be specific the wild juniper is very aromatic and somewhat citrusy, the coriander gives a very spicy dryness and the fennel provides a lot of slightly oily body and a lot of spice aroma. Very spicy, almost minty kind of tingle with the oils of all the spices wafting around in a lovely way.

Glorious – New York, USA

Earthy juniper with tangy grapefruit, hints of ginger and fresh herbs, a very complex gin.

Fifty Pounds – London, England

Juniper, orange and lemon citrus led palate with fresh eucalyptus, sage spice and liquorice.

Hoxton – Dijon, France

Tropical fruit notes, with coconut very prominent on the nose. There's a heavy citric element. The coconut dominates on the palate, but well balanced by the citric sweetness from the grapefruit, finished nicely by a small dash of juniper.

Six O'Clock – Bristol, England

Delightful variation on a theme. The traditional characters are there but some fresh citrus and lovely notes of elderflower. Amazingly powerful in the mouth with great depth of flavour. Super and full floral backing. Fresh yet soothing. Full flavoured but beautifully balanced. Long and full flavoured finish where the floral notes are strongly evident.

Haymans Old Tom – London, England

Fresh citrus lemon on the nose with a delicate mix of juniper flowing through. A clean flavour on the palate, with a slight tang on entry, however it smoothes itself out into a slight dryness.

Monkey 47 – Oberjoch, Germany

Woody, vegetable smells under pin fresh grassy citrus notes and botanical sweetness, almost like pine forest after the rain on the nose. Predictably complex on the palate, robust and powerful gin with plenty of spice, fruit and herb flavours. Well structured, very subtle fresh citrus segues into pine and wood notes for a drying finish.

Tonic of Choice

Our House tonic is Fever Tree, a very soft flavour. The subtle and supportive citrus and fruit notes are perfectly balanced by the bitterness of natural quinine. The finish is clean with none of the usual cloying mouth feel created by artificial sweeteners which are used in the majority of other tonics.

With that said, the Six O' Clock Gin does come with its own Tonic Water. Combine Six O'Clock Tonic with perfectly balanced Six O'Clock Gin to create your own moment of "ginspiration"

Engineer and inventor Edward Kain recognised that any intricate blueprint demands and deserves balance, poise and precision. In 6 O'Clock Tonic, Edward's great grandson Michael carefully selects and precisely balances high quality natural quinine with extracts of lemon and lime. The result is a clean and smooth tonic with a zesty nose and lasting bitterness.

Bar & Lounge menu

Food is served from 12-9

Hot Beverages

<i>Espresso</i>	<i>£2.50</i>
<i>Double Espresso, Cappuccino, Caffè Latte, Macchiato, Americano, Hot Chocolate</i>	<i>£3.50</i>
<i>Cafetiere of Coffee / Decaffeinated Coffee (serves 1)</i>	<i>£3.50</i>
<i>Large Cafetiere of Coffee / Decaffeinated Coffee (serves 2)</i>	<i>£5.00</i>

Loose leaf tea. why?

There are a number of reasons, but they all come back to quality. Though loose leaf teas and teas in bags originate from the same plant, there are a few factors that influence the quality, taste and longevity of the final tea.

High quality loose leaf teas are picked from the Camellia Sinensis plants finest hand picked buds, whole tea leaves, large pieces of leaves or a combination of these parts. The time of year and growing conditions greatly affect the quality of tea. When all of these factors are taken into account, much like a fine wine, the tea retains its distinctive flavours and characteristics.

In contrast, the tea found in tea bags usually consist of smaller pieces of tea leaves or tea fannings which may be a quicker brew, but lack the subtlety and full flavour of the larger loose leaf teas. Some loose leaf teas like Monkey picked Oolong Tea, can even be re-steeped yielding multiple cups of flavourful and healthy tea. Tea bags can also release more tannins than loose teas giving a harsher flavour to the tea.

Pot of Loose Leaf Tea *£2.75*

Large Pot of Loose Leaf Tea (serves 2) *£4.50*

English Breakfast, Earl Grey, Assam, Lapsang Souchong, Jasmine, Darjeeling, Kenyan Decaffeinated, White Monkey, Moroccan Mint, Red Berry Cocktail and Camomile

"Low or High" Afternoon tea

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walk in the fields." Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

Occasionally you will see hotels serving a 'high tea'. Traditionally, the upper classes would serve a 'low' or 'afternoon' tea around four o'clock, just before the fashionable promenade in Hyde Park. The middle and lower classes would have a more substantial 'high' tea later in the day, at five or six o'clock, in place of a late dinner. The names derive from the height of the tables on which the meals are served, high tea being served at the dinner table.

Hot Buttered Toasted Tea Cake £2.50

Traditional, Rich Home Made Fruit Cake £2.50

Cornish Cream Tea £6.50

Pot of loose leaf tea, two scones, locally made strawberry preserve, Cornish clotted cream.

Full Afternoon Tea (serves 2) £22.95

Pot of loose leaf tea, a selection of sandwiches, two scones, locally made strawberry preserve, Cornish clotted cream, two cream horns, a slice of Battenberg Cake and home made biscuits. Add a Glass of Taittinger Champagne for £7.50 per person.

Warm Sandwiches

Char-Grilled Chicken Breast Burger £12.50
brioche bun, tomato and shallot salad, lightly spiced chilli mayonnaise and chips

Char-Grilled Club (V) £9.95
*smoked cornish cheddar, sun-dried tomato, egg mayonnaise, picked leaves
roasted peppers pesto, toasted granary bread*

Devon & Cornwall Beef Burger £12.50
brioche bun, bacon, celtic gold cheese, tomato chutney, thick cut chips

Cured Ham and Soft Cheese Ciabatta £7.50
tomato chutney, crisp picked leaf house salad

Red Onion and Goats Cheese Ciabatta (V) £7.50
basil oil, crisp picked leaf house salad

Tuna and St Endellion Brie Ciabatta £7.50
crisp picked leaf house salad

Freshly Cut Sandwiches

Served on granary, wholemeal or white bread. Accompanied by a crisp picked leaf house salad.

Roasted Striploin Beef £8.00
cream of horseradish

St Endellion Brie £7.00
apple chutney

Smoked Salmon £8.00
cucumber, cream cheese

Cured Ham £7.00
english mustard mayonnaise

Cornish Cheddar £6.50
tomato chutney

Prawn and Dill £7.50
citrus cocktail sauce



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Nibbles

<i>Smoked &Peppered Almonds</i>	£2.50
<i>Sunblush Tomatoes</i>	£2.50
<i>Spanish Olive Mix</i>	£2.50
<i>A sample of all three</i>	£2.50

Salads

Served with mixed leaves, coleslaw, potato salad and couscous.

<i>Warm Roasted Chicken</i>	£10.50
<i>Honey Roast Ham</i>	£10.00
<i>Smoked Salmon</i>	£11.00
<i>Roasted Striploin of Beef</i>	£12.50
<i>Tuna and St Endellion Brie</i>	£10.00



Starters

<i>Homemade Soup of the Day</i> <i>bread of the of the day, hand rolled butter</i>	£6.50
<i>Chicken Liver Parfait</i> <i>apple chutney, toasted brioche, aged balsamic</i>	£6.50
<i>Grilled Cornish Sardines</i> <i>toasted granary bread, tomato salsa, roquette pesto</i>	£6.50
<i>Goats Cheese Tar Tan</i> <i>red onion marmalade, basil pesto, dressed roquette</i>	£6.50
<i>Pan Seared Cornish Mackerel</i> <i>nicoise salad, sauce vierge</i>	£6.50
<i>Crispy Whitebait</i> <i>picked leaves, citrus mayonnaise</i>	£6.50
<i>Smoked Duck Breast Salad</i> <i>blood orange, pickled beetroot , picked leaves, honey dressing</i>	£7.00

Mains

Confit Duck Leg <i>crushed Cornish new potatoes, tenderstem, roast shallots, port jus</i>	£12.50
Cornish Battered Fish <i>pea puree, thick cut chips, tartar sauce</i>	£12.50
Catch of the Day <i>steamed seasonal vegetables, cornish new potatoes, parsley sauce</i>	£13.00
Roast Fillet of Salmon <i>creamed leeks, marinated tomatoes, roquette, chive veloute</i>	£14.00
Prime 8oz Devon and Cornwall Rib Eye Steak <i>thick cut chips, roast tomatoes, button mushrooms, garlic butter</i>	£21.00
Porthleven Ale Braised Steak Pie <i>steamed seasonal vegetables, cornish new potatoes</i>	£13.50
Pan Seared Cornish Mackerel <i>scallion crushed Cornish new potatoes, fine beans, marinated tomatoes</i>	£12.50
Pesto Penne Pasta <i>mediterranean vegetables, vine cherry tomatoes, parmesan</i>	£10.50
Char-Grilled Chicken Breast Caesar Salad <i>Anchovies, garlic dressing, parmesan, crispy croutons</i>	£11.00

Sides All at £3.25

<i>Chunky Chips</i>	<i>Buttered Cornish New Potatoes</i>
<i>Crisp picked leaf house salad</i>	<i>Rocket and Parmesan Salad</i>
<i>Steamed Seasonal Vegetables</i>	

Desserts

Simply Meringue, Strawberries and Cornish Clotted Cream £6.50

Raspberry coulis

Dark Chocolate Marquise £6.50

Saffron poached pear, Cornish clotted cream

Dessert of the Day £6.50

Chefs choice from the Á la Carte menu

Cornish Cheese Plate - a selection of three £10.00

apple chutney, grapes, selection of biscuits

St Endellion Luxury Brie

Helford Blue

Tintagel

Cornish Goats Cheese

Cornish Smuggler

Keltic Gold



Selection of Local Cornish Ice Cream – a selection of three £6.50

Callestick Ice Cream

Clotted Cream Vanilla, Toasted Coconut, Banoffee, Clotted Cream and Strawberries, Chocolate Fudge, Butterscotch and Pecan Nut, Honeycomb, Rum and Raisin, Lemon Curd.

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

Vodka

Aval Dor
Belvedere
Black Cow
Chase
Ciroc
Ketel
Reyka

Rum

Chairmans Reserve White
Chairmans Reserve Gold
Chairmans Reserve Spiced
El Dorado 5yr Gold
Havana Club Anejo Especial
Mount Gay Eclipse
Mount Gay Black Barrel



Cognac/Armagnac

Baron de Sigognac - VSOP – Armagnac
Calvados du Pays d'Auge VSOP, L Dupont
Delamain Vesper XO Grande Champagne Cognac
Ragnaud Sabourin VSOP Grande Champagne

Hennessy Fine Cognac
Hennessy XO Cognac
Hennessy VS Cognac
Rémy Martin Coeur de Cognac

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Beer/Lager/Cider

Cornish Orchards Farmhouse
Cornish Orchards Pear
Cornish Orchards Blush
Cornish Orchards Ginger Beer
Cornish Orchards Gold

Staropramen
San Miguel
Betty Stogs
Carlsberg
Writers Block

Whisky/Whiskey/Bourbon

Bushmills Black Bush

Chivas Regal 12 YO

Dalwhinnie 15 YO

Glenfiddich 15 YO

Glenfiddich 18 YO

Glenfiddich 21 YO

Glenkinchie 12 YO

Glenlivet 12 YO

Mortlach, The Coopers Choice - 2000

Glenrothes 2001

Haig Club Whisky

Highland Park 18 YO

Ileach Cask Strength

Jonnie Walker Black

Wild Turkey 101 Bourbon

Glenmorangie Signet

Jonnie Walker Gold

Glenfiddich 12 YO

Laphroaig 10 YO

Macallan Gold

Makers Mark Bourbon

Monkey Shoulder

Glenmorangie

Nikka from The Barrel

Nikka Yoichi 10 YO

Old Fitzgerald Bourbon

Suntory Yamazakie 12 YO

Tullamore Dew

Wild Turkey 81 Bourbon

Woodford Reserve Bourbon



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Soft Drinks

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Fentimans Curiosity Cola

Fentimans Dandelion & Burdock

Fentimans Rose Lemonade

Cornish Orchards Pressed Apple Juice

Cornish Orchards Sparkling Lemonade

Cornish Orchards Sparkling Orange and Lemon

Cornish Orchards Sparkling Raspberry & Cranberry

Cornish Orchards Sparkling Elderflower Pressé

Cornish Orchards Pressed Apple Juice

Feel Good Orange & Mango

Feel Good Apple & Blueberry

Fever Tree Bitter Lemon

Frobishers Orange Juice

Frobishers Tomato

Fever Tree Ginger Beer

Gin Cocktails – The classics!

Aviation £9.00

The original Aviation cocktail was first published by Hugo R. Ensslin in 1916. It included Crème de Violette, which gave the drink a vibrant violet/blue colour, hence its unusual name. However, when Harry Craddock included the cocktail in his Savoy Cocktail book (1930) he excluded the Crème de Violette.

Dry Martini - £9.00

The exact origin of the Martini is unclear, with records of drinks with similar ingredients in bartender guides from the late 19th century. The Prohibition really saw a rise in popularity, along with the relative ease of illegal gin manufacture. With the end of Prohibition and the availability of quality gin, the drink became progressively dryer.

Tom Collins £7.50

The first written record of the Tom Collins dates back to 1876 in Jerry Thomas' second edition of 'The Bar Tenders Guide', however, there is some historical disagreement as to whether it was the Americans or British who first established the drink.

Martinez £13.00

Dating back to the late 1800's as a variation of a Manhattan and widely believed to be the forerunner of the Martini.

Bramble £9.00

Invented in 1984 by Dick Bradsell, England's cocktail connoisseur, at Fred's Club in Soho, London.

Gin Fix £8.50

A classic cocktail, dating back to the mid 19th century.

Ramos Gin Fizz £9.00

Created in New Orleans in 1888 by Henry C Ramos. This drink was originally created using a line of shaker boys who each shook the drink for 30 seconds as it was said to take 12 minutes to shake the drink to perfection.

Negroni £9.50

While the drink's origins are unknown, the most widely reported account is that it was invented in Florence in 1919, at Caffè Casoni, now called Caffè Cavalli. Count Camillo Negroni invented it by asking the bartender, Fosco Scarselli, to strengthen his favourite cocktail, the Americano, by adding gin rather than the usual soda water.

White Lady £8.25

Created by Harry MacElhone in 1919 at Ciro's Cub in London and then refined in 1973 at his own bar Harry's New York Bar Paris.

All cocktails are made to order, with fresh ingredients. Please advise the team if you have any allergies.

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