

hook

Crusty bread with seaweed butter

£1.5 [per person]

PORTHILLY OYSTERS

Natural

Or

'Hook' style

3/6

£10/£20

FOWEY MUSSELS

Finished with white wine & parsley

Or

Beer & bacon

£10/£17

Mussels as a main course served with fries

STARTERS

Cauliflower soup, brown shrimps on toast £7

BBQ mackerel, Nduja, fennel salad, lime yoghurt £8.5

Radicchio salad, truffle cheese, salt-baked celeriac, pear, pecan [v] £8.5/16

Twice-baked smoked haddock soufflé, horseradish, wholegrain mustard, parsley pistou £9

Chicken liver parfait, smoked chicken, pickled grapes, pistachio dukkah £9.5

Fritto misto, salmon, hake, mussel & squid, aioli, togarashi spice £11

Slow braised octopus, white beans, chorizo broth £12

Langoustine tart, Atlantic prawns, chilli, ginger £13

Scallop & crab tortellini, lemon-grass sauce, sea spinach £14

MAINS

Wild mushroom risotto, Jerusalem artichoke, truffle [v] £18

Farncombe Estate reared turkey, all the trimmings £19

Clam & cockle spaghetti vongole £19.5

Hake kiev, miso mayonnaise, crispy seaweed fries £20

Bouillabaisse 'Hook style', cuttlefish, salmon, hake, mussels, king prawn, rouille, croutes £24

Fillet of salmon, turnip, edamame beans, oyster wasabi sauce £24.5

Duck breast, sprout tops, beetroot, salsify, hazelnut, confit duck leg £26

Rib-eye steak, fries, café de Paris £26.5

Whole lemon sole, cuttlefish, shrimps, caper, lemon meuniere £34

Whole-baked sea bream [to share], warm tartare sauce, sea vegetables £49.5

SIDES

£4

New potatoes | Fries | Seasonal greens |
Mixed leaves | Sweet potato fries, parmesan

Please be aware consuming raw oysters may increase your risk of foodborne illness.
Some of our foods contain allergens.
Please speak to a member of staff for more information.

