

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

Watercress soup, peppered crème fraîche, tempura oyster

£8.5

Heritage tomatoes, hung yoghurt, olive, sea vegetables, white balsamic[v]

£9/£17

BBQ mackerel, Nduja, fennel salad, lime yoghurt

£9.5

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

£10

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

£10

BBQ Sriracha lamb belly, mint yoghurt, chickpea, cucumber

£10.5

Slow braised octopus, white beans, chorizo broth

£13

Langoustine tart, Atlantic prawns, chilli, ginger

£14

Scallop & crab tortellini, lemongrass sauce, sea spinach

£14

MAINS

Nettle risotto, mint, spring vegetables [v]

£16

Cornish crab, marinated anchovies, cherry tomatoes, linguine

£18

Hake kiev, miso mayonnaise, crispy seaweed fries

£20

Pork loin, soy glazed pigs cheek, roasted pineapple, sesame

£23

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

£24

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

£24.5

Rib-eye steak, fries, café de Paris

£26.5

Whole lemon sole, cuttlefish, shrimps, caper, meuniere

£36

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

£49.5

SIDES

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

£4

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 or scan the QR code.

