

hook

Crusty bread with seaweed butter

£1.5 [per person]

PORTHILLY OYSTERS

Natural

Or

'Tempura' style

3/6

£12/£22

SHETLAND MUSSELS

Finished with white wine & parsley

Or Cider & Morteau sausage

£10/£17

Mussels as a main course served with fries

SIDES £4.5

New potatoes

Fries

Seasonal greens

Mixed leaves

Sweet potato fries, parmesan

STARTERS

Cauliflower soup, shrimps on toast £8.5

Roquefort, celeriac, chicory, apple, candied pecans [V] £9/£17

Mackerel, nduja, fennel puree, finger lime £9.5

Twice-baked Comté cheese soufflé, pickled walnuts [V] £10

Fritto misto, salmon, cod, mussel & squid, aioli, togarashi spice £10

BBQ Sriracha lamb belly, mint yoghurt, chickpea, cucumber £10.5

Gambas "al Pil Pil", chili, lime, coriander, toasted sour dough £14

Caramelised scallops, citrus caviar butter sauce, sea vegetables £20

MAINS

Wild mushroom tagliatelle, Jerusalem artichoke, hazelnut pesto [V] £18

Cornish crab risotto, finger lime, chili, micro coriander £21

Cod kiev, miso mayonnaise, crispy seaweed fries £22

Steamed venison pudding, celeriac, pickled blackberries £24

Fillet of seabream, Morteau sausage, mash, warm tartare sauce £24

Bouillabaisse 'Hook style', cuttlefish, cod, sea bream, mussels, king prawn, rouille, croutes £25.5

Rib-eye steak, fries, béarnaise sauce £28.5

Whole lemon sole, shrimps, caper, meuniere £38



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/click the QR code.



Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.