

# hook

Crusty sourdough,  
seaweed butter

£3 per person

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Maldon oysters

Red wine vinegar  
shallots, lemon,  
tabasco

£5 per oyster

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Add some sparkle 125ml

Prosecco Rosé, £9  
Cecilia Beretta

Cotswold £13.5  
Sparkling,  
Woodchester Valley

Delamotte Brut £18  
Champagne

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SIDES £5

Fries

Seaweed fries

Mixed leaves,  
herb & lemon dressing

Seasonal vegetables



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## INVISIBLE CHIPS

£5  
0% Calories,  
100% Charity

Tuck into a side  
of invisible chips.  
They're delicious.  
All proceeds go to  
our chosen charity,  
Hospitality Action.

## STARTERS

Mushroom soup, tarragon, truffle popcorn, Spenwood cheese £9

Fritto misto, salmon, cod, mussel, squid, sweet chilli sauce £10

Pork & 'Nduja scotch egg, fennel purée £12

Twice-baked Comté cheese soufflé, perry cider soaked apricots, thyme-infused cream £12

Smoked cured trout, beetroot, cumin crème fraîche, coriander £14

Grilled jumbo prawns, toasted sourdough, garlic & lemon butter £16

Tuna tartare, wasabi, avocado, turnip, ponzu dressing, seaweed cracker £18

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## MAINS

Cornish mussels, white wine & parsley or lemongrass, ginger, chilli [main course served with fries] £12/£22

Butternut squash risotto, sage pesto, toasted spiced pumpkin seeds £21

Vadouvan spiced cod kiev, smoked garlic mayonnaise, curried fries £28

Dry-aged salmon shank, sea vegetables, finger lime, ponzu sauce £30

Slow braised pork belly, BBQ sriracha glazed prawns, Chinese cabbage £32

Bouillabaisse 'Hook style', squid, cod, salmon, mussels, king prawns, saffron rouille, croutons £34

8oz rib-eye steak, grilled field mushroom, roasted plum tomato, fries, smoky hollandaise £38

Halibut on the bone, red wine & bacon sauce, crispy pommes paille £38

Hook's fish of the day MP

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## DESSERTS

Selection of ice creams and sorbets £8

Sticky toffee pudding, candied pecans, vanilla ice cream £10

Caramel crème brûlée, maple vinegar, pear sorbet £10

Chocolate & hazelnut marquise, orange, hazelnut ice cream £10

Apple & blackberry crumble, blackberry ice cream, vanilla custard £10

Per1 Las blue cheese or cave-aged cheddar cheese, rosemary scone, onion butter, apricot purée £12

Please be aware consuming raw oysters may increase your risk of foodborne illness. Some of our dishes contain allergens, as well as [delicious!] calories. If you'd like to see our allergen menu and calorie count for our dishes scan 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.