

# hook

Crusty sourdough,  
unsalted butter,  
seaweed salt

£4 per person

Maldon oysters

Red wine vinegar  
shallots, lemon,  
tabasco

or

Jalapeño, apple

£5 per oyster

Add some sparkle 125ml

Prosecco Rosé, £9  
Cecilia Beretta

Cotswold £13.5  
Sparkling,  
Woodchester Valley

Delamotte Brut £18  
Champagne

## Sides

Seasonal bitter £5  
leaf salad, fine  
beans, pickled  
shallot

Ratte potatoes, £5  
preserved lemon,  
mint butter

Smoked paprika £5  
and garlic fries

Steamed tenderstem £6  
broccoli, almonds

## Starters

Roast tomato soup, parsley pistou, deep-fried whitebait £9

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

Miso-glazed cauliflower, crispy kale, gem lettuce, coastal vegetables £12

Twice-baked Comté soufflé, bay leaf cream, sauterne-soaked  
white grapes £12

Torched seabream, jalapeño, marcona salted almonds, apple,  
cucumber £15

Caramelised lamb belly, cockles, salsa verde, radish, micro mint £15

Crab parfait, Hand-picked white crab, grapefruit, lime,  
toasted sourdough £16

## Mains

Cornish mussels, white wine & parsley £13/£23  
or lemongrass, ginger, chilli (*main course served with fries*)

Tomato risotto, barrel-aged feta, broad beans, black olives, basil £24

Sriracha-glazed BBQ spatchcock poussin, brown shrimp coleslaw,  
paprika fries £29

Vadouvan-spiced cod kiev, Katsu curry, sticky rice £32

Pan-fried ray wing, peppercorn & caper meat jus, hasselback potatoes,  
parsley pistou £33

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

Dry-aged trout, warm prawn tartare sauce, salt & vinegar mash £36

8oz rib-eye, bone marrow & tarragon butter, dressed bitter leaves,  
smoked garlic mayonnaise, fries £42

Hook's fish of the day MP

## Desserts

Selection of ice cream and sorbets £10

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

Yuzu & passion fruit Alaska £10

Strawberries, crème fraîche mousse, mint aero, lime £10

Raspberry soufflé, soft serve ice cream, crystalised tarragon £10

Perl Las blue cheese or cave-aged cheddar cheese,  
walnut, treacle & thyme tart £16

Please be aware consuming raw oysters may increase your risk of foodborne illness. Some of our dishes contain allergens, as well as 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.

