

# hook

Crusty sourdough,  
unsalted butter,  
seaweed salt

£3 per person

## Oysters

Maldon oysters, with

Red wine vinegar  
shallots, lemon,  
tabasco

or

Jalapeño, apple

£5 per oyster

*Add some sparkle 125ml*

Prosecco Rosé, £9  
Cecilia Beretta

Cotswold £13  
Sparkling,  
Woodchester Valley

Delamotte Brut £19  
Champagne

## Sides

Seasonal bitter £5  
leaf salad, fine beans,  
pickled shallots,  
lemon dressing

Dauphinoise £5  
potatoes

Beef fat triple- £5  
cooked chips

Seaweed fries £5

Steamed £6  
tenderstem broccoli,  
lemon oil & sea salt

Green beans, £6  
garlic butter

## Starters

Courgette & basil soup, hot smoked salmon finger roll £9

Cod & smoked haddock fish cake, crème fraîche, wild garlic £12

Isle of Wight tomatoes, burrata, sea vegetables, fennel, white balsamic £14

Steak tartare, egg yolk, cornichons, shallots, potato crisps £14

Charred English asparagus, potted shrimp butter £15

Torched black seabream, buttermilk, fennel, blood orange £15

Grilled king prawns, spicy Tangra sauce, seaweed roll £16

Scottish dived scallop Thermidor, crusty baguette £19

## Mains

Cornish mussels, white wine & parsley or £13/£24  
lemongrass, ginger, chilli (main course served with fries)

Nettle risotto, English asparagus, mint, toasted pine nuts £24

Caramelised chicken breast, spicy prawns, baby leeks, chorizo dauphinoise £29

Cod Kiev, katsu curry, miso mayonnaise, seaweed fries £31

Hook-style bouillabaisse, squid, cod, sea bream, mussels, £33  
king prawns, saffron rouille, croutons

Pan-fried Cornish seabass, spring vegetable minestrone, £34  
smoked bacon, shellfish broth

Grilled lemon sole, local asparagus, Jersey Royals, nut brown butter £40

Rib-eye steak, beef fat triple-cooked chips, watercress & pickled £44  
shallot salad, béarnaise sauce

Hook's fish of the day £MP

Hook's seafood platter (to share) oyster, picked crab, shell on prawns, £98  
scallops, mussels, cockles, clams, seaweed fries, crusty bread

## Desserts

Baked cheesecake, mango, passion fruit, lime £10

Rhubarb & custard Arctic roll £10

Chocolate & hazelnut fondant, coffee ice cream £10

Sticky toffee pudding, banana ice cream £10

Colston Basset Stilton and cave-aged cheddar cheese, walnut, £16  
treacle & thyme tart

Apple tarte tatin, clotted cream ice cream (to share) £20

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 among our hard-working team. If you'd like to opt out, that's fine too, just let us know.

