

hook

Crusty sourdough,
unsalted butter,
seaweed salt

£4 per person

Oysters

Maldon oysters, with

Red wine vinegar
shallots, lemon,
tabasco

or

Jalapeño, apple

£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

## Sides

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

Dauphinoise £5  
potatoes

Seaweed fries £5

Kale & garlic butter £5

Steamed tenderstem £6  
broccoli, almonds

## Starters

Cauliflower soup, curried mussel samosa £10

Miso-glazed butternut squash, crispy kale, gem lettuce,  
coastal sea vegetables £12

Twice-baked Comté cheese soufflé, pickled walnut, celery, apple £12

Cured smoked salmon, lemon cream cheese, cucumber relish,  
soda bread £13

Deep-fried squid, Bolognese, fennel, parsley pistou £14

Gambas al Pil Pil, chilli, lime, coriander, toasted sourdough £14

Crispy cod cheeks, satay sauce, coriander £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)

Warm celeriac and BBQ beetroot tart, pickled blackberries, hazelnuts £24

Gurnard, braised octopus, cuttlefish, bouillabaisse sauce £27

Haddock schnitzel, smoked anchovies, sauce gribiche, seaweed fries £28

Local free-range turkey, with all the trimmings £29

Pan-fried ray wing, peppercorn & caper meat jus, hasselback potatoes,  
parsley pistou £35

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

Hook's fish of the day MP

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

## Desserts

Selection of ice creams and sorbets £10

Chocolate & pistachio soufflé, cherry sorbet, pistachio ice cream £10

Christmas pudding, brandy butter, clotted cream £10

Tiramisu, mascarpone ice cream, chocolate crisp £10

Blacksticks blue cheese and cave-aged cheddar cheese, walnut,  
treacle & thyme tart £16

Apple tarte tatin, gingerbread 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.

