

hook

Crusty bread with seaweed butter

£1.5

OYSTERS AND MUSSELS

Porthilly oysters

Natural

Or

'Hook' style

3/6/12

£8/£16/£32

Fowey mussels

Finished with white wine & parsley

Or

Thai spiced with coconut, chilli & coriander

£10/£17

[Mussels as a main course served with fries]

STARTERS

Celeriac soup, sage & anchovy beignet

£7

Miso-glazed squash, wakame mayo, peanuts, tamarind dressing, wasabi cress [v]

£7/£13

Twice baked Stinking Bishop soufflé, pickled sweet raisins [v]

£7.5

Chicken liver parfait, apple & port chutney

£8

Salmon tartare, wasabi ice cream

£8.5

Smoked haddock scotch egg, saffron tartare

£9

Crab risotto, lime leaf, ginger

£9.5

Salt cod mousse, fennel, orange, squid ink tapioca crisps

£9.5

Hand dived scallop, cured fennel sausage, almond cream, apple

£14.5

MAINS

Orzo pasta & cauliflower couscous, Berkswell cheese toasted pumpkin seeds [v]

£16

Pan fried salmon, mussel and saffron emulsion, braised leek

£18

Hake, bacon and cockles, hispi cabbage

£18.5

Bouillabaisse 'Hook' style

£19

Sea bass, ginger, bok choy, Thai coriander broth

£21.5

Roast duck breast, confit leg, fennel puree, toasted pine nuts

£23

Pan fried brill, black trumpet mushrooms, celeriac, truffle white wine sauce

£24

Whole lemon sole, shrimp, caper, lemon Meuniere

£25

Rib-eye steak, fries, café de Paris

£26.5

SIDES

£4

New potatoes / Fries / Greens / Mixed leaves

Sweet potato fries , truffle, parmesan



**CORNWALL
GOOD
SEAFOOD
GUIDE**

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.