

# 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, curry sauce, toasted peanuts

£9

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

£9.5

Crab risotto, lime leaf, ginger

£10

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

£14.5

## MAINS

Mushroom & truffle risotto, white balsamic, apple [v]

£16

Steamed sea bream, citrus bulgur wheat, rosemary butter sauce

£18

Baked fillet of salmon, Morteau sausage, cabbage, Jerusalem artichoke

£19

Whole plaice, butternut squash purée, toasted almond & anchovy beurre noisette

£19.5

Sea bass, ginger, bok choy, Thai coriander broth

£21.5

Selection of poached fish, trompette mushroom, capunti pasta, truffle white wine sauce

£22

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

£23

Roast Cornish cod, spicy dukkha crumb, curried mussel sauce

£24.5

Rib-eye steak, fries, café de Paris

£26.5

## SIDES

New potatoes / Fries / Greens / Mixed leaves

£4

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.