

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

Beer & bacon

£10/£17

[Mussels as a main course served with fries]

STARTERS

Watercress, poached hen's egg, horseradish

£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

Cornish mackerel, pepperonata, avocado

£8.5

Smoked haddock Scotch egg, curry sauce, toasted peanuts

£9

Smoked salmon mousse, fennel, orange, squid ink tapioca crisps

£9.5

Crab risotto, lime leaf, ginger

£10

Pigs cheek, caramelised prawn, kimchi

£15

MAINS

Curried cauliflower steak, pickled golden raisins, butternut squash salad [v]

£16

Steamed sea bream, courgette linguine, basil butter sauce

£18

Battered brill, onion & seaweed fries, aged vinegar

£18.5

Baked fillet of salmon, Morteau sausage, cabbage, cauliflower

£19

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

Rib-eye steak, fries, café de Paris

£26.5

Whole lemon sole, shrimps, caper, lemon Meuniere

£32

SIDES

New potatoes | Fries | Broccoli & almond | Mixed leaves | Sweet potato fries, parmesan

£4



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.