

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

Sweetcorn soup, paprika, deep-fried whitebait

£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, chicory chutney

£8

Cornish mackerel, pepperonata, avocado

£8.5

Smoked haddock Scotch egg, curry sauce, toasted peanuts

£9

Cured and confit salt cod, lime, capers, seaweed lavash

£9

Shellfish cream, crab, tomato, fennel

£9.5

Pigs cheek, caramelised prawn, kimchi

£15

MAINS

Tomato risotto, crème fraîche, basil (v)

£16

Steamed sea bream, courgette linguine, mussels, basil butter sauce

£18

Battered brill, onion & seaweed fries, aged vinegar

£18.5

Baked fillet of salmon, Morteau sausage, cabbage, cauliflower, peas

£19

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

£22

Roasted lamb chump, crispy sweetbreads, peas, grelot onions

£23

Rib-eye steak, fries, café de Paris

£26.5

Whole lemon sole, shrimps, caper, lemon Meuniere

£32

Baked whole sea bass, stuffed with oysters, fennel, Champagne sauce [for two]

£46

SIDES

New potatoes | Fries | Seasonal greens |

£4

Mixed leaves | Sweet potato fries, parmesan



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.