

hook

Crusty bread with seaweed butter

£1.5
[Per person]

PORLOCK BAY OYSTERS

Natural

Or

'Hook' style

3/6/12

£9/£18/£36

MUSSELS

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

Twice-baked Comté cheese soufflé, pickled walnuts, apple [v] £8

BBQ mackerel, Nduja, fennel salad, lime yoghurt £8.5

Castle de franco salad, crottin goats cheese, maple pickled pear, pecan [v] £8.5/16

Smoked chicken & liver parfait tart, pickled grape, dukkah £9

Smoked haddock Scotch egg, curry sauce, toasted peanuts £9

Salmon pavé, smoked crème fraîche, cucumber, sea vegetables £10

Slow braised octopus, white beans, chorizo broth £12

Truffle beef tartare, almond, salted lavash cracker £15

MAINS

Butternut squash curry, golden raisin, peanuts, coriander [Ve] £16.5

Steamed sea bream, tagliatelle, courgette, mussels, basil butter sauce £18

Battered whiting, tempura crab, seaweed fries, curried tartare £18.5

Roast chicken breast, celeriac, truffle, mushroom and spinach macaroni cheese £19.5

Bouillabaisse 'Hook style', scallop, king prawn, mussel, bream, rouille, croutes £24

Halibut, warm mussel tartare, salty fingers, mash £26

Rib-eye steak, fries, café de Paris £26.5

Whole Cornish sole, shrimps, caper, lemon Meunière £32

Whole sea bass stuffed with mussels, fennel, Champagne sauce [for two] £46

SIDES

£4
New potatoes | Fries | Seasonal greens |
Mixed leaves | Sweet potato fries, parmesan



Please be aware consuming raw oysters may increase the risk of foodborne illness. Some of our foods contain allergens. Please speak to a member of staff for more information.