



## SEAFOOD APPETISERS

<b>6 Oysters</b> Natural with shallot vinegar, lemon & Tobasco (GF/DF)	£11.00
<b>Seared Local Scallops</b> Sweetcorn purée, pistachio dressing (GF/DF)	£10.00
<b>Local Crab</b> Peanut, lemongrass, coriander and tomato mousse (GF)	£8.50
<b>Crab Risotto</b> Crab bisque, crème fraîche (GF)	£8.00

## LOBSTER

<b>Guernsey Lobster</b> Half or whole with garlic or lime & chili butter	£MP
<b>Crab &amp; Lobster Tagliatelle</b> Tomato, lemon, rocket, chili, coriander	£21.00
<b>Lobster Roll</b> Citrus mayonnaise, gem lettuce, cucumber, celery, fries	£18.00

## MEAT

<b>Individual Beef Wellington</b> Scottish beef fillet, Parma ham, mushroom duxelle, dauphinoise potato, bone marrow jus	£26.00
<b>'Smokey Joe's Burger'</b> 180g dry aged beef patty, smoked cheese sauce, smoked bacon, chipotle mayonnaise, baby gem & pickles	£13.50

## VEGETARIAN

<b>Basil &amp; Goats Cheese Burger</b> Mango salsa, dressed leaves	£13.00
<b>Herb Gnocchi</b> Pea purée, broad beans and peas (vegan)	£13.00

<b>Triple cooked chips</b> Add parmesan and truffle	£6.95
<b>French fries</b>	£3.00
<b>Sweet potato fries with rosemary salt</b>	£4.00
<b>Mac 'n' cheese</b> Add smoked bacon Add truffle	£4.50 £1.00 £2.50
<b>Sautéed mushroom with garlic and parsley</b>	£4.00
<b>Grilled courgettes with Camembert</b>	£5.50

## APPETISERS

<b>Piper's Farm Duck Ham &amp; Duck Liver Parfait</b> Rhubarb relish, brioche croutons, candied walnuts	£9.00
<b>Crispy Pork Cheek</b> Sauce gribiche, piccalilli, balsamic shallots	£7.50
<b>Sun Dried Tomato and Mozzarella Arancini</b> Tomato pesto, basil pesto, rocket	£6.50
<b>The Hook Charcuterie Board</b> A selection of locally reared & aged charcuterie from artisan producers 'Wallow' in St Peters, alongside house cured duck ham and pickles	£12.00

## MAINS

### STEAK & GRILL

Our organic Devon Ruby Red beef is sourced from the award winning Piper's Farm in the heart of Devon. The cattle are grass-fed and slow matured for over 30 months, grazing all year round on bio-dynamic fields. The beef is then dry-aged for 35 days on the bone, to intensify flavour.

<b>Fillet (150g minimum)</b>	£13.00 Per 100g
<b>Sirloin 300g</b>	£24.50
<b>Rib-Eye 300g</b>	£25.50
<b>Picanha Rump (selected cuts available)</b>	£7.00 Per 100g

### LARGE CUTS

To share or indulge, please ask for available cuts & weights.

<b>Scottish Chateaubriand (Grass fed, 28 day aged)</b>	£11.00 Per 100g
<b>Devon Ruby Chateaubriand</b>	£12.50 Per 100g
<b>Devon Ruby Côte de Boeuf</b>	£6.75 Per 100g
<b>Devon Ruby Porterhouse</b>	£8.25 Per 100g
<b>Devon Ruby Club Sirloin</b>	£6.50 Per 100g

All steaks served with triple cooked chips and sauce.

Sauces - Bearnaise, bone marrow jus (DF), peppercorn, chimichurri (DF), garlic butter, Roquefort butter

## SIDES

<b>Seasonal greens</b>	£4.00
<b>Roast cauliflower, almonds, pomegranate, feta &amp; hummus</b>	£4.50
<b>Sautéed spinach with garlic</b> Add cream	£4.50 £1.00
<b>Spinach salad, candied hazelnuts and parmesan</b>	£4.50
<b>Broccoli salad with chilli garlic and lemon</b>	£4.50
<b>Tomato salad with mozzarella, basil, shallots</b>	£5.50

## PRIX FIXE MENU

1 course for £10 (lunch time only)

2 courses for £15

3 courses for £18.50

Available 12:00 - 2pm (until 1.45pm Saturday) and 6pm - 6:45pm

We allocate 1 1/2 hours for a Prix Fixe dinner booking

\*£2.50 supplement for steak on 1 course option

## STARTERS

<b>Sun Dried Tomato Arancini</b> Tomato pesto, basil pesto, rocket
<b>Pork Cheek</b> Sauce gribiche, piccalilli, balsamic shallots
<b>Crispy Calamari</b> Spicy kimchee vegetables
<b>King Prawn Tempura</b> Charred corn, smoked tomato salsa
<b>Ceviche of the Day</b> Selected fish, Peruvian dressing

## MAINS

<b>Catch of the Day - Please see our specials</b>
<b>Ruby Red Rump Steak*</b> Chimi churri, triple cooked chips
<b>Battered Fish and Chips</b> Triple cooked chips, pea purée, house tartar
<b>The Hook Burger</b> Smoked Guernsey cheddar, triple cooked chips
<b>Sushi Bento Box</b> Selection of freshly prepared sushi (vegetarian option available)
<b>Basil &amp; Goats Cheese Burger</b> Mango salsa, beetroot, dressed leaves

## DESSERTS

<b>Yuzu Crème Brûlée</b> Citrus shortbread
<b>Strawberry Jelly</b> Vanilla panna cotta
<b>Chocolate &amp; Basil Tart</b> White chocolate soil



## OTSUMAMI

<b>Edamame / Spicy Edamame</b> soy beans with sea salt / soy beans with spicy miso sauce.	£ 3.50
<b>Miso Soup</b>	£3.00
<b>Sushi Rice Bowl</b>	£2.00
<b>Wakame Salad / with Local Crab</b> Japanese seaweed	£5.00 / £8.00
<b>Scallop Ceviche</b> Pomegranate, citrus, coriander	£10.00
<b>Sea Bass Ceviche</b> Fresh peppers, red onion, coriander, citrus dressing	£9.00
<b>Nikkei Sashimi</b> Salmon, hamachi, tuna, yuzu truffle soy	£9.00
<b>Tartare Tacos / 2 piece</b> choose from tuna and avocado or spicy crab,	£3.00
<b>Seared Hamachi Sashimi</b> with yuzu kochu, jalapeno, coriander and ponzu	£12.00
<b>Seared Tuna Sashimi</b> Kizami wasabi, spicy miso vinegarette	£10.00
<b>Beef Tataki</b> with garlic chips, toshu onions and wasabi mayo	£10.00

## TEMPURA

<b>Crispy Calamari / Spicy kimchee vegetables</b>	£6.50
<b>Ebi Shrimp Tempura / 3 piece</b>	£6.50
<b>Kani Soft shell crab / 1 crab</b>	£8.00
<b>Tenderstem Broccoli / Parmesan and togarashi</b>	£7.50

## SUSHI PLATTERS

**Okimari** - a predetermined selection  
**Omakase** - a Japanese phrase that means "I'll leave it to you"

<b>Sashimi Platter / 9 piece</b> tuna, salmon, hamachi.	£20.00
<b>Sashimi Platter Deluxe / 18 piece</b> tuna, salmon, hamachi, seabass, scallop, shrimp.	£35.00
<b>Nigiri Platter / 10 piece</b>	£26.00
<b>Okimari Platter Small / 8 piece</b> 4pc nigiri, 4pc maki.	£12.00
<b>Okimari Platter Medium / 14 piece</b> 6pc tuna/salmon sashimi, 4pc nigiri, 4pc maki.	£24.00
<b>Okimari Platter Large / 26 piece</b> 9pc sashimi, 6pc nigiri, 8pc maki, 3pc hosomaki.	£44.00
<b>Omakase Platter / 40 piece</b> 40pc of the chefs finest sushi, sashimi and maki served in our wooden sushi boat.	£65.00
<b>Vegetarian or Vegan Omakase / 14 piece</b> 6pc nigiri, 8pc maki, 3pc hosomaki	£16.00

## HOSOMAKI

**Hosomaki** - a small roll with the Nori on the outside

<b>Salmon / Spicy Salmon</b> † / 6 piece	£6.00
<b>Tuna / Spicy Tuna</b> † / 6 piece	£7.00

HOSOMAKI *Continued*

<b>Shrimp / Spicy Shrimp</b> † / 6 piece	£6.00
<b>Avocado</b> † / 6 piece	£5.00
<b>Cucumber</b> † / 6 piece	£4.00

## SASHIMI 3PC / NIGIRI 2PC

**Nigiri** - a small hand shaped piece of rice with a topping  
**Sashimi** - thin slices of raw fish or meat

<b>Hamachi</b> (king fish)	£9.50 / £7.50
<b>Mushi Ebi Nigiri</b> (steamed shrimp)	£5.00
<b>Ama Ebi Nigiri</b> (sweet shrimp) **	£5.00
<b>Hotategai</b> (scallop)	£6.00 / £5.50
<b>Tai Sashimi</b> (black bream) <i>Seasonal</i>	£6.50
<b>Unagi Nigiri</b> (fresh water eel)	£8.00
<b>Maguro</b> (tuna)	£10.00 / £7.00
<b>Suzuki</b> (sea bass)	£6.50 / £5.50
<b>Sake</b> (salmon)	£6.00 / £5.00
<b>Saba</b> (mackerel) <i>Seasonal</i>	£5.00 / £4.00
<b>Tobiko Gunkan</b> (flying fish roe)	£7.00
<b>Ikura Gunkan</b> (salmon roe)	£7.00

\*\* 3 piece sashimi / 1 piece nigiri

## URAMAKI

**Uramaki** - A medium sized 'inside-out' roll

<b>Salmon Avocado Roll</b> † / 6 piece salmon and avocado wrapped with sesame.	£7.00
<b>Philadelphia Roll</b> † / 6 piece salmon and cream cheese wrapped with dill.	£7.00
<b>Spicy Tuna Roll</b> † / 6 piece tuna and hamachi, spicy miso and chilli sesame.	£10.50
<b>California Roll</b> † / 6 piece Guernsey crab, avocado and cucumber topped with orange tobiko.	£9.00
<b>Vegetable Roll</b> † / 6 piece avocado and cucumber topped with sesame and chives.	£7.00
<b>Crispy Ebi Roll</b> / 6 piece prawn tempura, avocado and spicy mayo.	£9.00

## KABUROMAKI

**Kaburomaki** - A large 'inside-out' roll with an additional topping

<b>Dragon Roll</b> / 6 piece prawn tempura, cucumber and carrot topped with grilled unagi.	£15.00
<b>Seabass and Truffle Soy Roll</b> / 6 piece salmon and orange tobiko roll topped with sea bass served with truffle soy sauce.	£14.00
<b>Double Kani Roll</b> / 6 piece Chancre crab, soft shell crab, spicy miso vinegarette	£15.00
<b>Surf and Turf Maki</b> / 6 piece Chancre crab, spring onion, cucumber, wasabi mayo, beef tataki	£16.00

† Please note all highlighted rolls are available as:  
**Temaki** - a large cone of Nori with a filling

