



APPETISERS & SHARING

The Hook Charcuterie Board Locally cured coppa & salami, pigs head terrine, duck ham, duck pafait, pickles	£11.00pp
Seafood Board Oyster, scallop, crab, salmon tartare	£11.00pp
Six Oysters Natural with shallot vinegar, lemon, Tobasco	£11.00
Black Pudding Scotch Egg Caramelised onion, homemade brown sauce	£5.50

APPETISERS

Cured Duck Breast & Liver Parfait Nectarine, brioche, walnuts	£8.50
Steak Hache Fried quails egg, brown sauce	£7.50
Crab Sandwich Chancre crab meat, brown crab mayo, sourdough, cucumber	£8.50
Seared Local Scallops Chorizo, vermouth, apple, cashew nuts	£10.00

MAINS

MAIN COURSES

Guernsey Lobster Half or whole with garlic or lime & chili butter	£MP
Crab & Lobster Tagliatelle Crab bisque, cream, tomato, lemon, rocket, chili, coriander	£21.00
Catch of the Day Our dish prepared from todays catch	£MP
Soft Shell Crab Po' Boy Soft white roll, kimchi, spicy miso mayo, fries	£14.00
'Smokey Joe's Burger' 180g dry aged beef patty, smoked cheese, chipotle, smoked bacon, pickles	£14.75
Individual Beef Wellington Scottish beef fillet, Parma ham, mushroom duxelle, dauphinoise potato, bone marrow jus	£27.00

See our daily specials for more seafood and vegetarian or vegan dishes.

STEAKS

Our steak is carefully selected from local and UK butchers that assure ethical farming standards, namely outdoor reared and grass fed cattle. All of our beef is dry aged for a minimum of 28 days to create the best flavour and tenderness.

Fillet (150g minimum)	£12.50 Per 100g
Rib-Eye 300g	£26.50
Picanha Rump (recommended med/rare)	£7.50/ 100g

LARGE STEAK CUTS

Available cuts, breeds and prices on the black boards

Picanha (rump cap)	Châteaubriand	Rib on the Bone
Porterhouse	Club Sirloin	

All steaks served with triple cooked chips and sauce.

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

SIDES

Triple cooked chips Add parmesan and truffle	£3.75 £6.95
French fries	£3.00
Sweet potato fries with rosemary salt	£4.00
Mac 'n' cheese With smoked bacon With truffle	£4.50 £5.00 £7.00
Mini sourdough loaf, Guernsey butter	£1.50

Sautéed mushrooms with chili, garlic and parsley	£4.00
Roast cauliflower, almonds, pomegranate, feta & hummus	£4.50
Seasonal greens (ask your server)	£4.00
Sautéed spinach with garlic With cream	£4.50 £5.50
Spinach salad, candied hazelnuts and parmesan	£4.50
Grilled broccoli salad with hazelnuts, chilli, garlic and lemon	£4.50
Seasonal salad (ask your server)	£4.50

PRIX FIXE MENU

1 course for £12.50 (lunch time only)

2 courses for £17.50

3 courses for £21.50

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

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

STARTERS

Duck Parfait Sourdough, nectarine
Crispy Calamari Spicy kimchee vegetables
Roast Cauliflower Humus, feta, pomegranate
Ceviche of the Day Selected fish, citrus dressing

MAINS

Catch of the Day - Ask your server
Vegetarian Dish of the Day - See special menu
Picanha Steak (recommended med/rare) Chimi churri, triple cooked chips
Battered Fish and Chips Triple cooked chips, pea purée, house tartar
The Hook Burger Smoked Guernsey cheddar, triple cooked chips
Sushi Bento Box (vegan option available) Selection of freshly prepared sushi
Chirashi Bowls Choose from sushi menu (£3 supplement for Tuna or Hamachi option)

DESSERTS

Lemon Cheesecake Meringues, lime jelly
Chocolate & Raspberry Tart Raspberry Sorbet (GF/DF)



OTSUMAMI

Edamame / Spicy Edamame soy beans with sea salt / soy beans with spicy miso sauce.	£ 3.50
Miso Soup	£3.00
Sushi Rice Bowl	£2.00
Wakame Salad / with Local Crab Japanese seaweed	£5.00 / £8.50
Scallop Ceviche Pomegranate, citrus, coriander	£10.00
Sea Bass Ceviche Fresh peppers, red onion, coriander, citrus dressing	£9.00
Tartare Tacos / 2 piece choose from tuna and avocado or spicy crab	£4.00
Seared Hamachi Sashimi with yuzu kochu, jalapeno, coriander and ponzu	£12.00
Seared Tuna Sashimi Kizami wasabi, spicy miso vinegarette	£10.00
Beef Tataki with garlic chips, tozazu onions and wasabi mayo	£11.00

TEMPURA

Tempura Shiso Tuna Taco / avocado, sesame & wasabi / 2 tacos	£8.50
Crispy Calamari / Spicy kimchee vegetables	£6.50
Ebi Shrimp Tempura / 3 piece	£6.50
Kani Soft shell crab / 1 crab	£8.00
Tenderstem Broccoli / Parmesan and togarashi	£7.50
Nasu Dengaku / Aubergine with den miso and sesame	£6.50

SUSHI PLATTERS

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

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

HOSOMAKI

Hosomaki - a small roll with the Nori on the outside

Salmon / Spicy Salmon[†] / 6 piece	£6.00
Tuna / Spicy Tuna[†] / 6 piece	£7.00
Avocado[†] / 6 piece	£5.00
Cucumber[†] / 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

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

** 3 piece sashimi / 1 piece nigiri

URAMAKI

Uramaki - A medium sized 'inside-out' roll

Salmon Avocado Roll[†] / 6 piece salmon and avocado wrapped with sesame.	£7.50
Philadelphia Roll[†] / 6 piece salmon and cream cheese wrapped with dill.	£7.50
Spicy Tuna Roll[†] / 6 piece tuna and hamachi, spicy miso and chilli sesame.	£10.50
California Roll[†] / 6 piece Guernsey crab, avocado and cucumber topped with orange tobiko	£9.00
Vegetable Roll[†] / 6 piece avocado and cucumber topped with sesame and chives.	£7.00
Crispy Ebi Roll / 6 piece prawn tempura, avocado and spicy mayo.	£9.00

KABUROMAKI

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

Dragon Roll / 6 piece prawn tempura, cucumber and carrot topped with grilled unagi.	£15.00
Seabass and Truffle Soy Roll / 6 piece steamed shrimp and orange tobiko roll topped with sea bass served with miso truffle soy.	£14.00
Double Kani Roll / 6 piece Chancre crab, soft shell crab, spicy miso vinegarette	£15.00
Surf and Turf Maki / 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

CHIRASHI BOWLS

Chirashi - consists of a big bowl of rice mixed with your choice of fish, or meat, with vegetables, and dressing

Picanha Steak / Chives & wasabi mayo	£16.00
Hamachi / Yuzu kochu, jalapeño, chili, soy	£18.00
Salmon / Jalapeño, chili, white sesame, unagi	£15.50
Tuna / Jalapeño, white sesame, spicy miso vinaigrette	£17.00
Tenderstem Broccoli / White sesame, miso aioli	£13.00

