

Grilled flatbread	£4
Hummus	£2
Labneh	£2
House pickles	£4
Herm oyster	£2
House cured charcuterie	
Coppa	£4
Lomo	£4
Whipped salmon, trout roe, tartlets (2)	£7.5
Red chicory, pear, pecorino	£7
Mushroom parfait, sourdough toast	£8
Spider crab, fennel, sourdough toast	£14
Octopus ceviche, heritage tomato	£9.5
Monkfish crudo, black olive, burnt cherry tomato	£13
Beef tartare, soy egg yolk, parmesan	£18
Mackerel fillet, crème fraîche, apple	£7
Sark asparagus, wild garlic pesto	£11
Sark lamb cutlets, muhammara, pomegranate, almond	£11
Flambadou oysters, dry aged beef fat, beurre blanc	£18
Scallops, smoked mussel butter, samphire	£13
Smoked cauliflower, sauerkraut, almond	£10
Mussels, Rocquettes cider butter	£12
Barnsley chop, harissa, courgette	180g / £14
Pollock, curry sauce	180g / £15
Lamb picanha, chimichurri	200g / £18
Sirloin, beef jus	250g / £29
Ribeye, beef jus	300g / £33
Beef wellington, red wine jus	300g / £57
Pork chop, apple cider sauce	450g / £25
Monkfish tail on the bone, lobster bisque	400g / £32
Whole sea bream, salsa verde	450g / £20
Sirloin on the bone, beef jus	700g / £63
Rib on the bone, beef jus	800g / £76
Spring greens, pine nuts	£7
Bone marrow mash	£6
Skin on hand cut fries	£5
Baby gem salad, pancetta	£6
Salt baked beetroot, labneh	£6
Lemon tart	£8
Basque cheesecake	£8
Chocolate ganache, citrus sorbet	£8
Espresso ice cream or Citrus sorbet	£3
Cheese	£3

HOOK

We are highly committed to traceability and sustainable farming practices sourcing most of our meat from local Guernsey and Sark farms.

To enhance flavour our beef is dry aged in house for a minimum of 45 days. The charcuterie is made using native breeds and is cured in house. We only serve wild sustainably caught fish and prioritise purchasing locally landed when available.

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.