

## Snacks

<b>Grilled flatbread</b>	£4
Hummus	£3
Labneh	£3
<b>Sourdough</b> , rosemary & garlic butter	£4
<b>House pickles</b>	£5
<b>Herm oyster</b>	£2.5
<b>Devilled egg (2)</b>	£3
<b>Gruyère</b> , chive, tartlet (1)	£2
<b>Beef tartare</b> , tartlet (1)	£4
<b>Lobster claw tempura</b> , beurre blanc	£9
<b>Charcuterie</b>	
Coppa	£4
Lomo	£4

## Small plates (cold / raw)

<b>Chicory</b> , pear, pecorino	£9
<b>Sea trout tartare</b> , ponzu	£11
<b>Octopus ceviche</b> , heritage tomato	£9.5
<b>Mushroom parfait</b> , sourdough	£9
<b>Sea bass crudo</b> , burnt cherry tomato, olive	£10
<b>Beef tartare</b> , egg yolk, parmesan	£14

## Small plates (over coal)

<b>Mackerel fillet</b> , jalapeño granita	£8 / £14
<b>Scallops</b> , smoked mussel butter, samphire	£13
<b>Yorkshire lamb cutlets</b> , harissa, pomegranate, almond	£12
<b>Smoked cauliflower</b> , sauerkraut, almond	£10
<b>Tiger prawns</b> , sriracha butter	£14
<b>Lobster tail</b> , pine butter	£20

## Medium plates (over coal)

<b>Courgette</b> , cherry tomato, goats cheese	£15
<b>Butternut squash</b> , barley, sriracha	£15
<b>Cod</b> , curry sauce	180g / £20
<b>Guernsey sirloin</b> , beef jus	250g / £29
<b>Pork chop</b> , mustard & grape	450g / £20
<b>Monkfish tail on the bone</b> , lobster bisque	400g / £32

## Large plates (over coal) - recommended for 2 or more

<b>Whole bream</b> , salsa verde	450g / £30
<b>Sirloin on the bone</b> , beef jus	700g / £63
<b>Rib on the bone</b> , beef jus	800g / £76
<b>Beef wellington</b> , red wine jus	300g / £65

## Sides

<b>Skin on hand cut fries</b>	£5
<b>English new potatoes</b>	£6
<b>Spinach</b> , garlic, parmesan	£7
<b>Salt baked beetroot</b> , labneh	£6
<b>Baby gem salad</b> , pancetta	£6

# 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. 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.