

## Group Menu

Our group menu is designed so you enjoy a variety of cold & warm plates to start, followed by your choice of meat & fish off the grill.

Flat Bread & dips will be served on arrival for all to share.

*Small plates (cold / raw)* Choose 2 from the following:

<b>Chicory</b> , pear, pecorino	£9
<b>Sea trout tartare</b> , ponzu	£11
<b>Octopus carpaccio</b> , bell pepper	£9.5
<b>Duck biltong</b> , chicory, clementine	£10
<b>Sea bass crudo</b> , burnt cherry tomato, olive	£10
<b>Beef tartare</b> , egg yolk, parmesan	£15

*Small plates (over coal)* Choose 2 from the following:

<b>Woodland mushrooms</b> , sourdough	£12
<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

*Large plates (over coal)* Choose 3 from the following:

<b>Courgette</b> , cherry tomato, goats cheese	£15
<b>Butternut squash</b> , barley risotto	£15
<b>Pork chop</b> , mustard & grape	450g / £20
<b>Monkfish tail on the bone</b> , lobster bisque	400g / £32
<b>Whole bream</b> , salsa verde	450g / £30
<b>Sirloin on the bone</b> , beef jus or chermoula	700g / £63
<b>Rib on the bone</b> , beef jus or chermoula	800g / £76
<b>Beef wellington</b> , red wine jus	300g / £65

All grill items are served with a selection of skin on hand cut fries, salt baked beetroot & baby gem salad for the table.

**Dessert** - Choose from the following, individually plated:

<b>Basque cheesecake</b>	£9.50
<b>Chocolate ganache</b>	£8

**A £5 surcharge will be added per person for sides & flatbread**

Please inform us of any dietary requirements, especially vegetarian, vegan & pescatarian so we can amend the food accordingly.

# 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.