

Snacks

Grilled flatbread	£4
Hummus	£3
Labneh	£3
Muhammara	£3
Sourdough , rosemary & garlic butter	£4
House pickles	£5
Herm oyster	£2.5
Devilled egg (2)	£3
Charcuterie	
Coppa	£4
Lomo	£4

Small plates - take as an individual starter or a selection to share

Chicory , pear, pecorino	£9
Sea trout tartare , ponzu	£11
Octopus carpaccio , bell pepper	£9.5
Duck biltong , chicory, clementine	£10
Sea bass crudo , burnt cherry tomato, olive	£10
Beef tartare , egg yolk, parmesan	£15
Woodland mushrooms , sourdough	£12
Scallops , smoked mussel butter, samphire	£13
Yorkshire lamb cutlets , harissa, pomegranate, almond	£12
Smoked cauliflower , sauerkraut, almond	£10
Tiger prawns , sriracha butter	£14
Lobster tail , pine butter	£20

Medium plates - take as an individual main or a selection to share

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

Large plates - recommended for 2 or more

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

Sides

Skin on hand cut fries	£5
English new potatoes	£6
Charred leeks	£6
Spinach , garlic, parmesan	£7
Grilled sweet corn , huancaína	£6
Salt baked beetroot , labneh	£6
Baby gem salad , 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.