

Snacks

Grilled flatbread	£4
Hummus	£3
Labneh	£3
Muhammara	£3
Sourdough , rosemary & garlic butter	£4
House pickles	£5
Herm oyster	£2.5
Smoked oyster , mussel butter	£3
Devilled egg (2)	£3
Charcuterie board , meats, sourdough, condiments	£15
Coppa	£4
Lomo	£4

Small plates - individual starter or choose a selection to share

Fennel , squash, walnut, beetroot	£10
Octopus carpaccio , bell pepper	£9.5
Tuna crudo , ponzu, sesame	£12
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 - individual main or choose a selection to share

Wild mushroom rice , mushroom ketchup	£18
Cod fillet , artichoke, fish fumet, mushroom	180g / £20
Sirloin , beef jus or chermoula	250g / £29
Pork chop , red cabbage, mustard sauce	450g / £20
Halibut on the bone , cider sauce, mussels	250g / £32

Large plates - recommended for 2 or more

Whole sea bass , salsa verde	£32
Sirloin on the bone , beef jus or chermoula	700g / £63
Rib on the bone , beef jus or chermoula	800g / £76
Beef wellington , beef jus	300g / £65

Sides

Skin on hand cut fries	£5
Potato rosti , duck fat	£8
Grilled squash , pesto, barigoule	£7
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.