

Snacks

Grilled flatbread (v)	£4
Dips & spreads	£3
choose from the following: hummus, labneh, muhammara (v)	
Challah bread , lebanese spiced butter (v)	£4
House pickles	£2
choose from the following: cauliflower, red cabbage or cucumber (v)	
House-cured prosciutto	£3
Natural oyster , shallot vinaigrette	£2.5
Smoked oyster , mussel butter	£3
Tempura shimeji mushroom , sriracha (v)	£5
Falafel , coriander, chilli	£1.5

Small plates - individual starter or choose a selection to share

Mezze platter , challah bread, dips, pickles, meats, olives	£15
Octopus salad , charred pepper, grapefruit	£10
Mushroom parfait , challah bread (v)	£10
Za'atar shanklish cheese salad , fig, orange, carrot (v)	£10
Scallop aguachile , jalapeño, avocado	£13
Lamb nayeh , chicory, sumac	£10
Spiced lamb sausage , toum garlic sauce, harissa	£12
Fried cauliflower , red cabbage, honey sriracha (v)	£8
Crispy chicken thighs , ras el hanout	£10
Scallops , smoked mussel butter, samphire	£13
Lamb belly , pomegranate molasses	£8

Medium plates - individual main or choose a selection to share

Shish barak , spinach, ricotta, yoghurt sauce (v)	£15
Monkfish tail , preserved lemon, garlic, chili	450g / £30
Half chicken , piri piri	500g / £20
Lamb rump , harissa	200g / £18
Pork chop , spiced date sauce	450g / £18
Beef sirloin , beef jus or chermoula	250g / £29

Large plates - recommended for 2 or more

Whole sea bass , shatta chilli sauce	800g / £45
Beef sirloin on the bone , beef jus or chermoula	700g / £65
Rib on the bone , beef jus or chermoula	800g / £78
Beef wellington , beef jus	300g / £65

Sides

Skin on hand cut fries (v)	£5
Lebanese rice (v)	£5
Malfouf salad , cabbage, lemon, mint (v)	£6
Charred red peppers , olive oil (v)	£8
Confit fennel , harissa oil, smoked currants, hazelnut (v)	£8
Spinach , garlic, parmesan (v)	£7
Leeks in oil (v)	£6
Carrots , feta, hazelnut dukkah (v)	£7
Tabbouleh , chopped salad (v)	£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.