

Hook Sunday Roast

Snacks

Challah bread , lebanese butter	£4
Natural oyster , shallot vinaigrette	£2.5

Starters

Za'atar shanklish cheese salad , fig, orange, carrot	£8
Octopus salad , grapefruit, charred red pepper	£10
Lamb nayah , tartare, chicory	£10
Mezze board	£15
Challah bread, dips, pickles, meats, olives	

Mains

Coal roast beef sirloin , roast trimmings	£25
Coal roast lamb , roast trimmings	£25
Grilled pork chop , roast trimmings	£27
Kids roast , roast trimming (choose: beef or lamb)	£15
Harissa orzo (v)	£15
Lobster & scallop fish pie	£25

Sirloin on the bone	700g / £77
Rib on the bone	800g / £90

- served with roast trimmings (minimum 2 people)

Roast trimmings

Roast potatoes, Yorkshire pudding, butternut squash purée, roasted carrots, roasted parsnips, tenderstem broccoli, roasted garlic, jus

Sunday Sides

Cauliflower cheese	£6
Hook sausage stuffing	£6
Grilled tenderstem broccoli	£7

Desserts

Chocolate ganache , citrus sorbet	£8
Basque cheesecake , crème fraiche	£9.50
Espresso & cardamon or vanilla ice cream	£3 each
Cheeseboard	£15

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.

<i>Sparkling</i>	150ml
Prosecco , Brut Sparkling, Cielo, Italy	£7.50
Drappier Blanc De Blancs , Champagne, NV	£17
Deutz Brut Rosé , Aÿ, Champagne, 2014	£21.50

*Cocktails & Mocktails**

Bloody mary , Vodka, tomato, lemon, Hellfire bitters	£9.5
Tomato, lemon, Hellfire bitters*	£7.5
The Botanist , St. Germain, Aperol, sparkling wine	£9.5
Martini Vibrante, elderflower, grapefruit*	£7.5
Mimosa , Aperol, blood orange, sparkling wine	£9.5
Martini Vibrante, blood orange, lemonade*	£7.5
Picante Margarita , Tequila, Ancho Reyes, Hellfire bitters	£9.5
Clean co Agave, Botivo, lime, Hellfire bitters, tabasco*	£7.5
Monte Mule , Amaro Montenegro, lime, honey, ginger beer	£9.5
Mother Root, Three Spirit Livener, ginger, lime*	£7.5
Averna Affair , Amaro Averna, Chamord, orget, pineapple	£9.5
The Pathfinder, blackcurrent, orget, pineapple*	£7.5
Paloma , Tequila blanco, Campari, lime, grapefruit	£9.5
Botivo, soda, lime, grapefruit*	£7.5
Negroni , Tanqueray gin, sloe gin, Antica formula, Campari	£9.5
Martini Floreale, Martini Vibrante, Botivo	£7.5

Beers & Ciders

	Half /Pint
Estrella Galicia draught , ESP	£3.50 / £6.75
Estrella Galicia , bottled beer, ESP	£5
Birra Ichnusa , bottled beer, ITA	£5
Estrella Galicia 1906 , bottled dark larger, ESP	£5.50
Rocquettes XC , cider, GSY	£4.75
Ku Pe La (Med/Dry) , cider, ESP	£6.50
'Lily' IPA , Little Big Brew Co. beer, GSY	£6.25
Estrella Galicia 0% , non alcoholic beer, ESP	£4

After Dinner

Dessert Wine

	100ml
Château Petit Vedrines , Sauternes, 2017	£7.50
Santo del Chianti , Italy, 2018	£9
Château Doisy-Daëne , Barsac, Bordeaux 2016	£12
Tokaji Aszu, 5 Puttonyos , Hungary, 2021	£13.50

Port & Fortified

Fonseca 'Late Bottled Vintage' , 2018	£7
Warre's Vintage Port , Quinta da Cavadinha, 2006	£12
Pedro Ximenez , Hidalgo	£9
Graham's Tawny Port , 20yr	£13.50

Liqueur Coffee

	£9.50
Your choice of spirit with Guernsey cream & fresh nutmeg	
Espresso Martini , Vodka, coffee liqueur, espresso	£9.50