

Sunday Lunch Menu

Cocktail of the Day	Wildflower rhubarb gin strawberry lemon orange	£8
Starters	Sourdough house-made butter	£4
	Tuna tartare ponzu furikake fish caramel	£12
	Mushroom parfait root crisps sourdough (v)	£10
	Lamb ragu brioche blackberry spring onion	£12
	Courgette & cucumber salad feta walnut mint (v)	£8
Roasts & Mains	Beef sirloin roast trimmings	£25
	Pork belly roast trimmings	£25
	Chicken breast roast trimmings	£25
	Smoked beetroot roast trimmings (v)	£20
	Confit trout mustard & dill sauce ratte potatoes	£18
For sharing	Roast trimmings	
	Roast potatoes, Yorkshire pudding, butternut squash purée, roasted carrots, roasted parsnips, tenderstem broccoli, roasted garlic, jus	
	Roast selection (large) beef chicken lamb roast trimmings	£60
	Roast beef sirloin roast trimmings	£15
	Chicken roast roast trimmings	£15
For the kids	Beef burger cheddar cheese lettuce	£12
	Chicken caesar salad croutons anchovy dressing	£20
	Lobster roll mary rose fries	£20
Salads & Sandwiches	Roast beef sandwich rocket horseradish mayo cheddar fries	£15
Side dishes	Cauliflower cheese	£6
	Hook sausage stuffing	£6
	Grilled tenderstem broccoli	£7
Desserts	Whipped cheesecake strawberry	£9
	Chocolate crèmeux pear hazelnut seed crunch	£9
	Vanilla ice cream	£3
	Lemon sorbet	£3
	Cheeseboard	£15

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.

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