

hook

Crusty sourdough,
seaweed butter

£3 per person

Maldon oysters

Red wine vinegar
shallots, lemon,
tabasco

£5 per oyster

Add some sparkle 125ml

Prosecco Rosé, £9
Cecilia Beretta

Cotswold £13.5
Sparkling,
Woodchester Valley

Delamotte Brut £18
Champagne

Sides £5

Fries

Seaweed fries

Mixed leaves,
herb & lemon dressing

Seasonal vegetables



Invisible Chips

£5
0% Calories,
100% Charity

Tuck into a side
of invisible chips.
They're delicious.
All proceeds go to
our chosen charity,
Hospitality Action.

Starters

Mushroom soup, tarragon, truffle popcorn, Spenwood cheese	£9
Fritto misto, salmon, cod, mussel, squid, sweet chilli sauce	£10
Pork & 'Nduja scotch egg, fennel purée	£12
Twice-baked Comté cheese soufflé, perry cider soaked apricots, thyme-infused cream	£12
Smoked cured trout, beetroot, cumin crème fraîche, coriander	£14
Grilled jumbo prawns, toasted sourdough, garlic & lemon butter	£16
Tuna tartare, wasabi, avocado, turnip, ponzu dressing, seaweed cracker	£18

Mains

Cornish mussels, white wine & parsley or lemongrass, ginger, chilli (main course served with fries)	£12/£22
Butternut squash risotto, sage pesto, toasted spiced pumpkin seeds	£21
Vadouvan spiced cod kiev, smoked garlic mayonnaise, curried fries	£28
Dry-aged salmon shank, sea vegetables, finger lime, ponzu sauce	£30
Slow braised pork belly, BBQ sriracha glazed prawns, Chinese cabbage	£32
Bouillabaisse 'Hook style', squid, cod, salmon, mussels, king prawns, saffron rouille, croutons	£34
8oz rib-eye steak, grilled field mushroom, roasted plum tomato, fries, smoky hollandaise	£38
Halibut on the bone, red wine & bacon sauce, crispy pommes paille	£38
Hook's fish of the day	MP

Desserts

Selection of ice creams and sorbets	£8
Sticky toffee pudding, candied pecans, vanilla ice cream	£10
Caramel crème brûlée, maple vinegar, pear sorbet	£10
Chocolate & hazelnut marquise, orange, hazelnut ice cream	£10
Apple & blackberry crumble, blackberry ice cream, vanilla custard	£10
Perl Las blue cheese or cave-aged cheddar cheese, rosemary scone, onion butter, apricot purée	£12

Please be aware consuming raw oysters may increase your risk of foodborne illness. Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.



Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt out that's fine too, just let us know.