

# Fish hook

## Sample a la carte menu

Aperitif - Glass of Prosecco with Peach Schnapps & Strawberries - £7.50

Plat du Jour- Foie Gras, Sweetbread & Wild Mushroom Ravioli with Spinach & Red Wine Jus - (£12)

### **Starters - £8.50**

Half Dozen Maldon Rock Oysters with Red Onion & Champagne Vinaigrette  
(+£2)

Wild-Caught Soft Shell Crab Tempura with Coriander & Daikon, Sweet Chilli & Sesame Dressing (+£2)

Sautéed Whole Black Tiger Prawns with Garlic, Chilli & Parsley  
Fish Soup with a Selection of Fish & Shellfish, Saffron Tagliolini, Chilli, Crostini & Aioli

Deep Fried Baby Squid with Thinly Sliced Pork Belly, Green Beans, Wild Rocket & Tonnato Sauce

Scottish Salmon Marinated in Lemon, Chilli, Red Onion & Olive Oil with Mackerel Tartare & Whitebait Tempura

Salad of Goats Cheese & Mixed Leaves with Pine Nuts, Croutons & Pomegranate

### **Mains - £17**

Grilled Sea Bass with Spinach, Crab Ravioli, Basil & Bisque Sauce  
Seared Tuna with a Prawn Spring Roll, Oriental Vegetables, Chilli, Macadamia Nuts, Coriander, Carrot & Ginger Purée

Grilled Sea Bream with Girolles & Trompettes, Braised Leeks, Mashed Potatoes & Madeira Jus

Market Fish Green Curry with Tiger Prawn, Broccoli, Basil & Coriander, Pine Nut Pilaf Rice & Crisp Shallots

Sauté of Scallops, Squid, Prawns, Shetland Mussels, Chorizo, Savoy Cabbage, Fennel & Tomato Sauce

Casserole of John Dory, Steamed Mussels, Toulouse Sausage, Pork Belly, Foie  
Gras, Cannellini Beans & Root Vegetables (+£3)  
Daube of Beef Cheeks with Crushed Swede & Carrot, Green Beans & Black  
Truffle Mashed Potatoes

**Side Orders - £3.50**

Broccoli & Toasted Almonds  
Buttered Spinach with Nutmeg & Garlic  
Wild Rocket & Mixed Cress Salad  
Edamame Beans with Soy, Chilli & Ginger  
Green Beans with Parsnips & Alsace Bacon  
Mashed Potatoes  
Triple Cooked Chips

**Desserts & Cheeses - £5.50**

Pear Three Ways: Poached in Red Wine, Crumble with Crème Anglaise & Sorbet  
Chocolate Fondant with Salted Caramel & Vanilla Ice Cream  
(please allow 20 mins)  
Apple Tarte Tatin with Cinnamon & Calvados Ice Cream  
Selection of Homemade Fresh Fruit Sorbets & Ice Creams  
Artisan English & French Farmhouse Cheeses (+£5)

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## Sample Prix Fixe Menu

### Starters

Parsnip Velouté with Sprats Tempura & Mixed Leaf Salad  
Salt Cod Brandade with Picante Chorizo, Baby Squid & Aioli  
Salad of Goats Cheese with Roasted Butternut Squash & Rocket with Aged  
Balsamic Dressing  
Black Pudding with Potato Cake & Baby Artichoke Salad

### Mains

Deep Fried Plaice with Peas, Broad Beans, Chips & Tartare Sauce  
Grilled Grey Mullet with Crushed Swede & Carrot, Courgettes & Fennel Velouté  
Roasted Scottish Salmon with Fondant Potatoes, Jerusalem Artichokes, Spinach  
& Bisque Sauce  
Slow Roast Pork Belly with Mashed Potatoes, Roasted Onion, Green Beans & Red  
Wine Jus

### Side Orders - £3.50

Broccoli & Toasted Almonds                      Green Beans with Parsnips & Alsace Bacon  
Wild Rocket & Mixed Cress Salad              Buttered Spinach with Nutmeg & Garlic  
Mashed Potatoes                                      Triple Cooked Chips  
Edamame Beans with Soy, Chilli & Ginger

### Desserts & Cheeses

Pain Perdu with Apple & Pear Compote, Greek Yoghurt Sorbet

Selection of Homemade Fresh Fruit Sorbets & Ice Creams

Artisan English & French Farmhouse Cheeses (£5 Supp.)

**Early Dinner Sunday to Thursday 6-7:30pm 2 Courses £16, 3 Courses £18.50**

**Lunch All Week 2 Courses £12.50, 3 Courses £15**

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## Sample Tasting Menu

Pair of Maldon Rock Oysters with Red Onion & Champagne Vinaigrette

*Prosecco, Fantinel NV Spilimbergo, Italy*

Scottish Salmon Marinated in Lemon, Chilli, Red Onion & Olive Oil with  
Mackerel Tartare & Whitebait Tempura

*Albariño, Torroxal 2008 Rias Baixas, Spain*

Seared Tuna with a Prawn Spring Roll, Oriental Vegetables, Chilli, Macadamia  
Nuts, Coriander, Carrot & Ginger Purée

*Menetou-Salon, Jean-Max Roger Sauvignon Blanc 2007 Loire, France*

Wild Black Bream with Baby Spinach, Crab Ravioli, Basil & Bisque Sauce

*Saint Veran, Gueugnon-Remond Chardonnay 2007 Burgundy, France*

Mango, Raspberry & Lemon Sorbets

Selection of Fish Hook Desserts

*Pacherenc du Vic-Bilh Gros Marseng 2008 South West, France*

**Tasting Menu £39.50**

**Wine Tasting £25**