



## To Start

**Champagne & Tarragon Scallops** 5 locally seared scallops, Bollinger reduction

**Prawn Cocktail** avocado, baby gem lettuce, marie rose sauce, toasted sourdough GF) GLUTEN FREE

## **Ratatouille Terrine**

baked aubergine, courgette, mixed pepper, tomato, rocket & watercress salad, balsamic reduction (F)

## To Follow

**Seafood Pappardelle** mussels, prawns, crab, fresh pappardelle, garlic & white wine sauce

**French Trimmed Lamb** Devonshire lamb, dauphinoise potatoes, tenderstem broccoli, red wine & mint reduction (P)

**Pan Fried Hake** locally caught hake, dauphinoise potatoes, tenderstem broccoli. beurre blanc GF

> Wild Mushroom Risotto watercress, truffle oil GF 🚯

To Finish

**Sharing Dessert Platter** tiramisu, coconut macaroons, chocolate dipped strawberries, chocolate brownie bites, marshmallows.

> GF GLUTEN VEGAN

**3 COURSES FOR TWO INCLUDING A COCKTAIL ON ARRIVAL - 95** 

**3 Rock Oysters +14** 6 Rock Oysters +20 with tabasco, mignonette or tequila butter

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#gethooked