

Dessert



Affogato

4
€



Apple Cinnamon Frangipane Tart

7
€

Desserts



Apple

9



Strawberry ice cream



Chocolate ice cream

22



Hooked Cream Tea

7 €



Chocolate Tasting Plate

8 €



Cheese Board

9 €



Homemade Ice Cream

6 €

Rice dishes



Rice

Alcoholic Drinks



Sauvignon Blanc

8

Appetizers



Cheese



Focaccia Bread



Mussels

9
8
€

Pizza



Garlic



Meat Pizza

Mains



Bouillabaisse

8
€



Wild Mushroom Linguini

15
€



Hooked! Paella

16
€



Hooked! Seafood Curry

17
€

Main courses



Pan Fried Cod

18
€

Antipasti



Baked Goats Cheese

Extras



Chili



Butter

Snacks



Quesadilla Chips

14

Fish dishes



Fish and Chips

1
14
€



Fish croquettes

7

Seafood



Seafood



Prawns

Drinks



Glass of Wine

Beef dishes



Beef Carpaccio

5

Starters



Seafood Platter



Crab Taster

9
€



Falmouth Rock Oysters

Sushi menus



Starter

Soft drinks



Juice

Tapas



Charred Halloumi



Marinated Crayfish Tails



Giant Gordal Olives



Rich Lobster and Crab Bisque Macchiato



Ginger and Spring Onion Crab Wontons



Shredded Confit Duck



Tuna Sushi Roll



Crispy Squid and Chilli Jam

Tageskarte – Donnerstag



Linguine

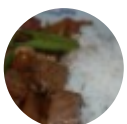
Rigatoni



Rigatoni à la Chef

10

Fleisch - Schweinesteak



Steak

9

Pasta Zutaten



Meatballs

9

Fischsgerichte



Paella

Sushi & Sashimi A La Carte



Scallop

Appetisers



Anchovies

Sauces & Butters



Garlic Butter

CharGrill Specials



Fillet Steak

29
€

Kalared XO Menu (Minimum 2 Persons)



Main Course

Hooked! on Shellfish



Our Ultimate Shellfish Platters



Hooked! Fresh Lobsters Crabs Subject To Availability

Desserts *



Desserts

Dessert*



Dessert

Platters and Baskets



Scallops

9

The Main Show



Smoked Haddock Fishcake

Pasta - Plain



Gluten Free

Kitchen Entrees-Tempura



Lobster

9

Brunch Great Sides



Warm Chorizo