

## Feasting Menu

*Our feasting menu is brought to you in sharing bowls and platters allowing you to help yourselves.*

Negroni 14

Prosecco, Friuli, Italy 7

£45pp minimum 6 people

Porthilly oysters *supp* £4 each

Cider and shallot | Picante | Bloody Mary | Kilpatrick

Marinated olives *supp* £4

House sourdough, whipped butter

### *Sharing Starters*

Bloody Mary seafood cocktail

Burrata, grilled figs, hot honey, walnuts

Venison scotch egg, brown sauce

Pile of langoustines *supp* £30

### *Sharing Mains - Choose one per party*

Whole roasted local fish, preserved lemon, herbs

Whole brined chicken, chive & garlic butter

Hot smoked rump of beef, bone marrow béarnaise

Confit garlic new potatoes | spring greens

### *Pudding*

Chocolate mousse, cherries

Or

Croissant bread and butter pudding, custard

Seasonal cheese plate *supp* £11

T&C's

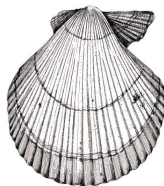
Minimum 6 people

Pre-order 48 hours in advance

Any bookings for 12 or more must dine from the sharing menu - please call to book

Sample menu - subject to change

HARBOUR  
HOUSE



FLUSHING