

SET LUNCH MENU

£20pp 2 course £25pp 3 course

House Negroni 14
Bruno Paillard, Champagne 15

Fal Oysters supp 4
Cider & Shallot | Bloody Mary

An Mor Sourdough, salted butter 5

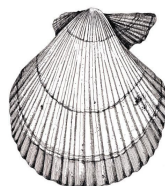
Starter
French onion soup, cheese crutons

Main
Coq au vin

Pudding
Affogato, with Cool Swan ice cream, biscotti

Sides 6
Rosemary salted fries | Wholegrain crushed new potatoes
Charred Autumn Vegetables | Grilled hispi cabbage

HARBOUR
HOUSE



FLUSHING