

Bruno Paillard, Première Cuvée Extra-Brut, Champagne 15
Bloody Mary 16

Snacks

Porthilly oysters Cider & shallot | Bloody Mary 5
An Mor sourdough, salted butter 5
Boquerones, olive oil 11
Marinated olives 6.5

Starters

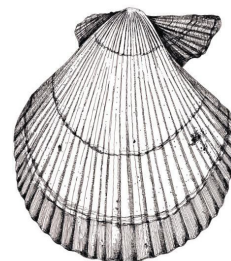
Scallops, cowboy butter 3 for 15
Whipped goats curd, peaches 14
Lamb kofta, salsa verde 15
Blue fin tuna tartare, chilli, citrus 16

Mains

Hot smoked beef, horseradish cream 27
Root vegetable nut roast 24

All main courses are served with Yorkshire pudding, roast potatoes,
cauliflower cheese, gravy & seasonal vegetables

HARBOUR
HOUSE



FLUSHING