

Sunday Roast
January 2026

Bloody Mary 14
Bruno Paillard, Champagne 15

Snacks

Fal oysters *Cider & shallot* | *Bloody Mary* 5
Boquerones, olive oil 6
An Mor sourdough, salted butter 5
Marinated gordal olives 6
Rarebit croquettes, pickled onion, marmite mayo 11

Starters

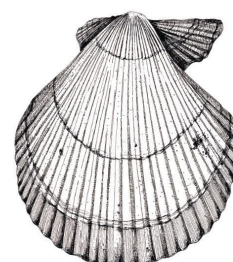
Cowboy butter scallops, crispy onions 5 each
Burrata, roasted squash, hazelnuts, hot honey 14
Beetroot trout gravlax, horseradish 14
French onion soup, cheese crutons 13
Prawn cocktail 12

Mains

Hot smoked beef, wasabi horseradish cream 27
Celeriac, mushroom & chestnut 24

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

HARBOUR
HOUSE



FLUSHING