

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

Wild mushroom arancini, truffle aioli

Chicken and ham hock terrine, cremant whole grain, focaccia

File of langoustines *supp* £30

Sharing Mains - Choose one per party

Whole roasted local fish, preserved lemon, herbs

Slow cooked short ribs, creamy polenta

Hot smoked rump of beef, bone marrow béarnaise

Confit garlic new potatoes | spring greens, flaked almonds | fennel gratin

Pudding

Guinness and date pudding, toffee sauce, crème fraîche

Or

Croissant bread and butter pudding, custard

Seasonal cheese plate *supp* £11

T&C's

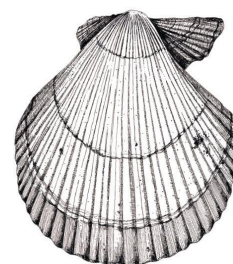
Minimum 6 people

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