

Main
May 2026

Bruno Paillard, Champagne 15
Lychee Martini 14

Fal oysters 5 each
Cider & shallot | Bloody Mary
An Mor sourdough, salted butter 5

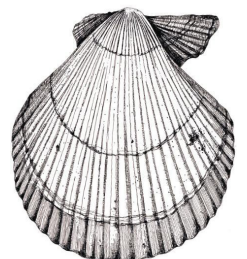
Starters
Scallops, cowboy butter 5 each
Grilled asparagus, hollandaise 12
Lamb scotch egg, mint yogurt 16
Grilled monkfish skewer, tapenade 15

From the grill
Dry aged sirloin steak, smoked bone marrow & butter, tomatoes 40
Cheeseburger, beef fat onions, pickles, fries 24
Fish of the day, lemon caper butter, fennel (market price)

House classics
Glazed ham, St Ewe egg, hollandaise, chips 22
House pasta, carrot top pesto, pangritata 21
Beer battered haddock, chips, mushy peas, tartare 24

Sides
Rosemary salted fries 6 | Cornish new potatoes, gremolata 7
Soul Farm leaves 7

HARBOUR
HOUSE



FLUSHING