

Bruno Paillard, Champagne 15
Negroni 16

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

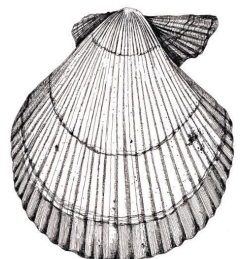
Starters
Scallops, cowboy butter 3 for 15
Whipped goats curd, peaches 14
Lamb kofta, salsa verde 15
Blue fin tuna tartare, chilli, citrus 16

From the grill
Dry aged 10 oz rump cap, beef fat chimichurri 38
Smoked half chicken, sundried tomato and chilli butter 36
Fish of the day (market price)

House classics
Cheeseburger, beef fat onions, pickles, fries 24
Beer battered haddock, chips, mushy peas, tartare 24
Tagliatelle aglio e olio, tomatoes, olives 22

Sides
Rosemary salted fries 6 | Cornish new potatoes, gremolata 7
Caesar salad 12 | Seasonal greens 7

HARBOUR
HOUSE



FLUSHING