

*Bruno Paillard, Champagne* 15  
*House Negroni* 14

*Snacks*

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

*Starters*

Cowboy butter scallops, crispy onions 5 each  
Burrata, roasted squash, hazelnuts, hot honey 14  
Smoked beef, stilton aioli, pickled walnut, parsnip crisp 11  
Beetroot trout gravlax, horseradish 14  
French onion soup, cheese croutons 13  
Prawn cocktail 12

*From the grill*

Dry aged sirloin steak, wild mushroom sauce, fries 40  
Cheeseburger, beef fat onions, pickles, fries 20  
Beef short rib, polenta, gremolata 28

Whole megrim sole, orange & caper butter, fennel 26  
Hake, crab chowder 22

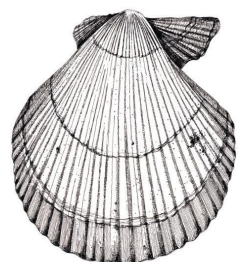
*House classics*

The best chicken tikka masala, basmati rice, raita 22  
Beer battered haddock, chips, mushy peas, tartare 24  
Glazed ham, St Ewe egg, hollandaise, chips 22  
Pumpkin tortellini, brown butter, sage, hazelnuts 17

*Sides*

Rosemary salted fries 6 | Wholegrain crushed new potatoes 6  
Grilled hispi cabbage 6 | Charred Winter roots 6

HARBOUR  
HOUSE



FLUSHING