

Main
March 2026

Bruno Paillard, Champagne 15
Negroni 14

Snacks

Fal oysters 5 each
Cider & shallot | Bloody Mary
Marinated olives 8
Boquerones, olive oil 6
Frickles, aioli 8
An Mor sourdough, salted butter 5
Cider rarebit, pickled shallot 11

Starters

Scallops, cowboy butter 5 each
Burrata, pear, mint, basil, honey 14
Ribollita soup, parmesan 13
Lamb scotch egg, mint yogurt 12
Grilled sardines, tomatoes, olives 14

From the grill

Dry aged sirloin steak, bone marrow butter, fries 40
Cheeseburger, beef fat onions, pickles, fries 20
Whole megrim sole, charred pea ketchup, radish & sorrel 26

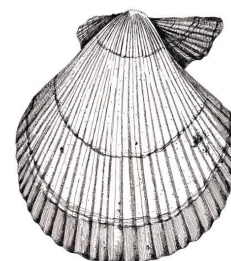
House classics

Glazed ham, St Ewe egg, hollandaise, chips 22
Confit duck leg lasagne 28
Aubergine schnitzel, tomato sauce, burrata 17
Beer battered haddock, chips, mushy peas, tartar 24

Sides

Rosemary salted fries 6 | Macaroni and cheese, crispy onions 6
Chilli & lime purple sprouting 8

HARBOUR
HOUSE



FLUSHING