

September 2025

Bruno Paillard, Champagne 15

Snacks

Fal oysters *Cider & shallot* | *Bloody Mary* 5

Marinated olives 6

An Mor sourdough, salted butter 5

Boquerones, olive oil 6

Charred padron peppers, hot honey, smoked sea salt 7.5

Starters

Falmouth Bay scallops, miso butter, hazelnuts, Pangrattato 5 *each*

Burrata, fig, hot honey, walnuts 14

Smoked beef, horseradish, rocket, pickled jalapenos 11

Venison scotch egg, brown sauce 12

Cornish sardines, salsa verde 12

From the grill

Dry aged sirloin steak, wild mushroom sauce, fries 40

Cheeseburger, beef fat onions, pickles, fries 20

Half brined chicken, chive & garlic butter 28

Fish served with chilli, garlic & burnt lime

Sea bass 30

Butterflied mackerel 18

House classics

Game pie, brown butter mash 22

Pork schnitzel, celeriac remoulade 24

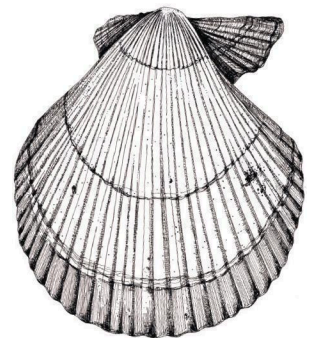
Aubergine, tomatoes, polenta, basil 17

Sides

Rosemary salted fries 6 | Garlic butter new potatoes 6 |

Samphire & peas 6 | Charred Autumn vegetables 6

HARBOUR
HOUSE



FLUSHING