Festive Brunch Menu

Mulled Wine | Cider 6.5
Christmas in a Glass! Mulled wine syrup topped with Prosecco 10.50
Bruno Paillard, Champagne 15

An Mor pasties
Pain au raisin | Pain au chocolat | Cinnamon bun | Cheese knot 4.5

SNACKS
Fal Oysters *supp £5 each*
Cider and shallot | Bloody Mary

Marinated olives 6
An Mor sourdough, salted butter 5
Devils on horseback 6
Rarebit croquettes 8

STARTERS
Cowboy butter scallops £5 *each*
Burrata, roasted squash , hazelnuts, hot honey 14
Smoked bone marrow, toast 13
Beetroot trout gravlax, horseradish, artichoke 14
House prawn cocktail 14
French onion soup, tallegio toastie 12

MAINS
Langoustine benedict, dill hollandaise 16
Smoked kipper kedgeree, poached egg 14
Panettone, french toast, crème fraiche 14
Black bean shakshuka 14
+ poached eggs 16

Cheeseburger, beef fat onions, pickles, fries 20
Ham, egg & chips, hollandaise 22
Pumpkin ravioli, brown butter, sage, hazelnuts 20
Ultimate Christmas sandwich 18
Loaded hot dog

SIDES
Rosemary salted fries 6 | Cheesy dauphinoise gratin 6
Grilled hispi cabbage 6 | Charred Autumn vegetables 6

HARBOUR
HOUSE

FLUSHING