

April 2024

Andi's Smoked Negroni 12  
Molmenti & Celot Prosecco, Friuli, Italy 7

*Fal Native Oysters 4 each*  
raw with cider shallots  
ginger beer granita  
crispy buttermilk, fermented chilli mayonnaise

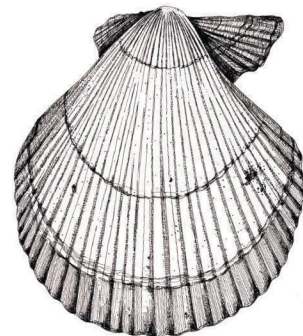
*Snacks*  
House bread, apple smoked butter 5  
Smoky gordal olives 6  
House crisps 3

*Starters*  
Smoked chicken terrine, wild piccalilli 8  
Hot smoked shellfish, brown butter 13  
Smoked salmon pastrami, cucumber pickle 11  
Black and blue rare breed beef, yolk, jalapeno 12  
Charred leeks, smoked aubergine, hazelnut dressing 9  
Red mullet, blood orange, fennel 10

*Mains*  
Whole day boat fish, capers, brown shrimp (market price)  
Ember roasted dry aged rump, XO butter 30  
Hot smoked ling, red pepper sauce 22  
St Ives bay mackerel, nduja butter, foraged sea greens 23  
Charred hispi cabbage, hazelnut brown butter 15  
HH cheeseburger, fries 20

*Sides*  
Triple cooked chips 6  
Buttered greens, beef fat pangritata 5  
Burnt purple sprouting, anchovies 5

HARBOUR  
HOUSE



FLUSHING