

February 2024

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

*Fal Native Oysters* 3,5  
raw with cider shallots  
ginger beer granita  
crispy buttermilk, fermented chilli mayo

*Queenies* 2 each or 12 for 20  
XO butter, beef fat pangritata

#### *Snacks*

House crisps 3  
House bread, apple smoked butter 5  
Smoky gordal olives 4

#### *Starters*

Hot smoked shellfish, brown butter 10  
Smoked salmon pastrami 11  
Black and blue rare breed beef 10  
Charred leeks, smoked aubergine 8  
Pickled gurnard, rhubarb, hazelnut 9

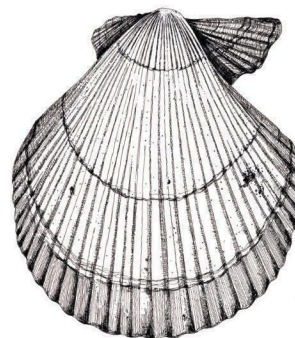
#### *Mains*

Whole day boat fish, nduja, sea greens sauce (market price )  
14oz 60 day aged sirloin on the bone, XO butter 30  
Charred octopus, red pepper sauce 17  
Ember roasted monkfish, capers, brown shrimp 20  
Roasted pork chop, chimichurri 24  
The double chop 48 (to share)  
Charred January King cabbage, hazelnut brown butter 17  
Ember roasted tomahawk, beef fat onion, chips, gherkin gravy 95

#### *Sides*

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

HARBOUR  
HOUSE



FLUSHING