

June 2024

Lychee Martini 14
Prosecco, Friuli, Italy 7

Snacks

River Fal Oysters 4 each Cider and shallot | Mezcal and lime | Bloody Mary
Sourdough, butter 5
Gordal olives 6

Starters

Burrata, baby gem, capers 14
Tempura courgette flower, goats' curd, romesco 10
Fritto misto, aioli 12
Mussels, white wine, garlic, sourdough 12/22
Beef arancini, rosemary aioli 9
Clam linguine 11/21

From the grill

Charred hispi cabbage, miso butter, hazelnuts 17
Cheeseburger, fries 20

Meat served with watercress, cafe de paris butter

Chicken paillard 24
Pork chop 26
12oz Rump steak 30

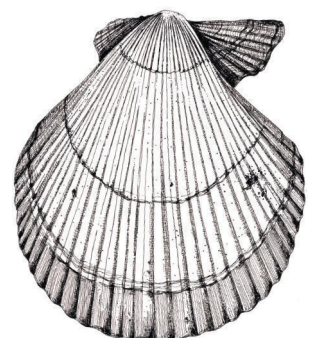
Fish served with watercress, lemon, rosemary and olive oil

Whole prawns, chilli, garlic 19
Mackerel 19
Monkfish 30
Half or whole lobster m.p.

Sides 6

Rosemary fries /Chimichurri new potatoes | Baby gem salad |
Heritage tomato salad | Fennel gratin

HARBOUR
HOUSE



FLUSHING