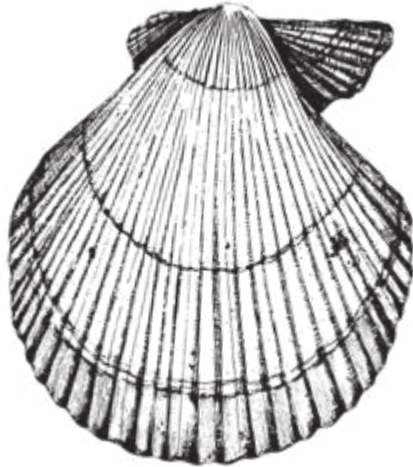


HARBOUR
H O U S E



F L U S H I N G

D R I N K S M E N U

BEERS & CIDER

Pint, 1/2

Lacuna Lager, 4.5% ABV

6.5/3.5

Lacuna IPA, 5.2% ABV

6.5/3.5

Helles Lager, 4.8% ABV

6.5/3.5

Verdant Lightbulb, 4.5% ABV

6.5/3.5

Sheppey's 200, 5.0% ABV

6/3.2

Guinness 4.2% ABV

6.5/3.4

Beers & ciders on tap subject to change

Cask ales available at the bar please ask for details

all 5

BOTTLED BEERS & CIDERS

Birra Moretti Zero 0.05% ABV

4.50

Lucky Saint 0.5% ABV

4.50

Polgoon Cider Apple 5.0% ABV

6.00

Polgoon Cider Berry 4.0% ABV

6.00

COCKTAILS

Andi's Smoked Negroni	14	Espresso Martini	14
<i>Loveday Golden Hour Gin, Campari, Cocchi Vermouth di Torino</i>		<i>Aval Dor Vodka, Hine Cognac, Mr Blacks, espresso</i>	
Smoked Rum Old Fashioned	14	Lapsang Sour	14
<i>Cold Smoked Loveday Spiced Rum, panela, bitters, orange</i>		<i>Rooster Rojo Reposado Tequila, Lapsang Souchong, Amaro Montenegro, lemon, egg white</i>	
Lychee Martini	14	HH Old Fashioned	14
<i>Aval Dor Vodka, Kwai Fen Lychee Liqueur, Lillet Blanc, Lychee</i>		<i>Aged beef fat infused whiskey blend, demerara, bitters</i>	
Rhubarb Gimlet	14	Picante	14
<i>Loveday Falmouth Dry Gin, Avallen Calvados, rhubarb, lime</i>		<i>Rooster Rojo Reposado Tequila, Chilli, Lime</i>	
Bloody Mary	14	Apricot Maid	14
<i>Aval Dor Vodka, Oloroso Sherry, Worcestershire hot sauce, lemon, red wine, salt, pepper</i>		<i>Loveday Golden Rum, Smith & Cross Overproof Rum, crème de apricot, orgeat, lime, smoked milk clarification</i>	

ALCOHOL FREE

No-groni	10	Aegean Spritz	10
<i>Pentire Adrift NLL, Midnight Sun, Martini Vibrante</i>		<i>NLL Aegean Sky, lemon, soda, olive</i>	

SHARING CIDER

125/btl

Trevibban Mill, Pet Nat Organic Pink Cider, Cornwall

6.5/39

Find & Foster Methode Traditionnelle Cider “Appellation”, Devon

35

Wilding Cider Perry Hill, North Somerset 2020

35

SPARKLING

125/btl

Mas de Daumas Gassac Pet Nat, Languedoc, France

40

Molmenti & Celot Prosecco, Friuli, Italy

7/42

4Haz Sparkling Furmint, Tokaji, Hungary

30

Langham, Culver, Dorset, England

61

Brimoncourt, Régence, Champagne, France

84

ROSE & ORANGE

175ml/btl/magnum

Lady A Rosé, Provence, France

11/42/72

Chateau La Coste Grand Vin Rose, France

63

Fondo Antico I Versi Rosé, Sicily, Italy

7.5/30

Chateau Jau, Orange, Roussillon, France

42

HARBOUR
HOUSE



FLUSHING

WHITE	175/btl
Trevibban Mill, Harlyn White, Cornwall, England	49
Mas de Daumas Gassac, Picpoul de Pinet, Languedoc, France	40
Moulin de Gassac, Viognier, Languedoc, France	32
Villa di Mare, Organic Pinot Grigio, Italy	7.5/30
Pratsch, Weinviertel, Organic Sauvignon Blanc, Austria	12/45
Ibizkus Can Basso, Ibiza, Spain	9.5/38
HJ Wiemer, Biodynamic Riesling, Finger Lakes, USA	60
Charley-Nicole 1er Cru Fourchaume, Chablis, France, 2020	79
Howard's Folly Alvarinho, Portugal	45
Bourcier-Martinot, Macon Village, France	55
Clendenen, Le Bon Climat Chardonnay, Santa Barbara, USA, 2018	99

RED	175/btl
Château Grand Français, Organic Bordeaux Superior, France	36
Long Barn, Pinot Noir, California, USA	8.50/32
Fondo Antica, I Versi Red, Sicily, Italy	7.50/30
Saint Olive Gamay 480, France	40
Torri Cantine, Montepulciano d'Abruzzo 420, Italy	38
Organic Justin Rouge, Rhone Valley, France	38
Vinicola Real, Organic Tempranillo, Rioja, Spain	9/35
Big Table Farm, Pinot Noir, Willamette Valley, Oregon, USA	85
Niepoort, Drink Me Tinto, Douro, Portugal	11/42
Pruneto, Biodynamic Chianti Classico, Italy	55
Château Haut-Bages Liberal, Pauillac, France, 2006	120
Alberto Ballarin, Barolo Bricco Rocca, Italy, 2017	85
Domaine Tempier, Bandol, France, 2017	109
Musso, Barbaresco Pora Cru Magnum, Piedmont, Italy, 2017	120 magnum

SWEET & DESSERT

75/btl

Château de Suronde Coteaux du Layon, France

6/45

Late Harvest Tokaji, Hungary

8/48

Vintage Howards Folly Carcavelos 1991, Portugal

11/80

Niepoort LBV Port, Douro, Portugal

7/na

50ml

Antique Pedro Ximenez Fernando Castilla

8

Akashi - Tai Shiraume Umeshu plum

8

SPIRITS

GIN

25ml

Loveday Falmouth Dry Gin, Cornwall

4.50

Loveday Kissing Gate, Cornwall

5.00

Loveday Golden Hour, Cornwall

5.00

Isles of Harris, Scotland

5.50

Tanqueray, Scotland

4.50

NON ALCOHOLIC

Pentire Adrift

5.00

New London Light, Salcombe

5.00

HARBOUR
HOUSE



FLUSHING

VODKA	25ml
Black Cow, England	4.50
Absolute Blue, Sweden	3.50
Aval Dor, Cornwall	4.40
Reyka, Iceland	4.00
Zubrowka Bison Grass, Poland	3.50

RUM	25ml
Loveday Organic Rum, Cornwall	4.50
Loveday Organic Spiced Rum, Cornwall	4.50
Don Q Cristal, Puerto Rico	3.50
Don Q Gold, Puerto Rico	3.50
Don Q Reserva 7, Puerto Rico	4.50
Rosemullion, Cornwall	4.00
Diplomatico Reserva Exclusiva, Venezeula	5.00
Ron Zacapa Sistema, Guatemala	7.75
Aluna Coconut, England	4.00

HARBOUR
HOUSE



FLUSHING

WHISKEY

SCOTCH

25ml

Feltercairn 12 year old Single Malt

5.60

Lagavulin 16 years old

8.50

Glenkinchie 12 year old

5.30

Nc'nean Organic Single Malt

5.60

Talisker 10 year old Single Malt

6.00

Ardbeg 10 year old

6.00

WORLD

25ml

Jameson, Ireland

3.50

Teeling Small Batch, Ireland

4.50

Bulleit Bourbon, USA

4.25

Few Bourbon, USA

6.00

Sazerac Rye, USA

5.00

Uncle Nearest 1856, USA

9.00

Bookers Bourbon, USA

9.00

Bakers Bourbon 7 years old

6.00

Knob Creek Rye Whiskey

6.00

Nikka Miyagikyo, Japan

9.00

HARBOUR
HOUSE



FLUSHING

AGAVE, Mexico	25ml
Mezcal Verde	4.50
Rooster Rojo Blanco, Tequila	4.00
Rooster Rojo Reposado, Tequila	4.00
Arquitecto Blanco, Tequila	4.00
San Cosme Joven, Mescal	4.70

DIGESTIF

25ml/75ml

Somerset Cider Brandy Co. Somerset, UK

3 year old Brandy

5.00/na

5 year old Brandy

6.00/na

10 year old Brandy

7.50/na

Somerset Pear Eau De Vie

8.00/na

Somerset Ice Cider

na/8.00

Somerset Pomona 20% ABV

na/8.00

HARBOUR
HOUSE



FLUSHING

COGNAC	25ml
Remy Martin VSOP, France	6.00
H by Hine VSOP, France	4.50
Hine XO, France	10
Baron de Sigognac VSOP Armagnac	8.50

APERITIFS	25ml/50ml
Aperol Aperitivo, Italy	5.00
St Germain, France	4.50
Campari, Italy	6.00
Antique Olorosso Sherry Fernando de Castilla	8.00
Amaro Nonino Quintessenzia, Italy	6.00

VERMOUTH	50ml
Asterley Bros. Estate English Sweet Vermouth, London	8.00
Vermouth Di Torino Cocchi, Italy	6.00
Knightor Cornish Rose, Cornwall	6.50
Lillet Blanc, France	4.50

LIQUEURS	50ml
Coole Swan, Ireland	5.50
Disaronno Amaretto, Italy	6.00
Pastis Ricard, France	7.00
Silco Limoncello, Italy	4.50
Mr Black Cold Press Coffee Liqueur, Australia	4.50
Grappa Tradizione Nonino, Italy	5.00

SOFTS

Luscombe Organic Drinks, Devon, England

Sicilian Lemonade	4.50
Hot Ginger Beer	4.50
Devon Apple	4.50
Orange Juice	4.50
Elderflower Bubbly	4.50
Fevertree Tonic	3.50
Fevertree Slimline Tonic	3.50
Ginger Ale	3.50
Coke/Diet Coke	3.50
Lime & Soda	3.50
Blackcurrant & Soda	3.50

TEA

Canton Teas (loose leaf) 3.00 pot

Berry & Hibiscus, Chamomile, Earl Grey, English breakfast, Jade Green,
Jasmine Pearls, Triple Mint

COFFEE

Roasted by Origin Coffee

Flat white 4.00

Cappacinnno 4.00

Latte 4.00

Americano 4.00

Espresso 3.00

Cortado 3.50

Hot Chocolate 4.00

Lux hot chocolate, mini marshmallows & cream 4.50

SECRET CELLAR WINES

2020 Domaine Bitouzet Prieur, Meursault, Les Corbins

115

One of the first Burgundy domaines to bottle their own wines, Domaine Bitouzet-Prieur was born of the marriage of Vincent Bitouzet of Volnay and Ann Prieur of Meursault. Today, this family domaine is run by François Bitouzet who has recently moved to an impressive new cuverie just outside Meursault.

The 2020 Meursault Les Corbins, matured in 20% new oak, has a well-defined and quite focused bouquet with touches of white flower. The palate is well balanced with a fine bead of acidity, smooth and quite harmonious with grapefruit and peach skin towards the finish.

Expect great things!

2016 Domaine Henri Gouges, Nuits-Saint-Georges
Premier Cru, Les Pruliers

148

For nearly a century, generations take turn to defend and highlight the wines of Nuits Saint Georges. They were once named Henri Gouges, then Michel and Marcel; who were then replaced by Pierre and Christian, and now Grégory and Antoine. Experts of the Pinot Noir, our estate exploits 14 hectares of vines, exclusively in Nuits St Georges. The fair, straight, intense, steady, and vertical wines that we provide are what made the reputation of our estate.

Offering up aromas of raspberries, cassis, dark chocolate, rich soil tones and cedary new oak, the wine is medium to full-bodied, dense and concentrated, with bright acids and an imposing chassis of rich, chewy tannin.

HARBOUR
HOUSE



FLUSHING

SECRET CELLAR WINES

2011 Dal Forno Romano, Valpolicella, Superiore

160

Romano Dal Forno is a local legend. “The rest of us take vacations, occasionally play a round of golf in the afternoons,” said a major Veneto- wine producer, ‘But not Dal Forno. He works every day. He not only knows every bunch in his vineyards - he knows every grape!’”

Romano Dal Forno only established his estate in the 1980s but in Nicolas Belfrage’s words “has climbed to the maximum heights which Valpolicella, Classico or otherwise, is capable of attending.” Romano is the undisputed leader of the new wave in Verona’s winemaking although his small estate is to be found outside the so-called Zona Classica for Valpolicella, at Illasi. From 8 hectares of vineyard this vigneron-winemaker gets the best out of the Corvina and Rondinella varieties with small yields and rigorous selection during the harvesting.

The 2011 Valpolicella Superiore hails from the famed Monte Lodoletta cru and immediately struts its stuff: It opens to huge intensity, an inky appearance and tight tannic astringency. Great care is taken to transform each berry of fruit into this dense, syrupy wine that is redolent of bitter chocolate, dried fruit, blackberry preserves, baking spice and toasted herbs. The oak tannins dry every last drop of moisture from your mouth. The blend is 70% Covina and Corvinone, 20% Rondinella, 5% Oseleta and 5% Croatina aged 36 months in barrique. This wine has a long, long way to go. Don’t even think of popping the cork for five years or more. Drink 2020-2035. The wines of Romano Dal Forno are always a highlight of my annual tasting calendar. In many regards, these radically unique wines put the wine critic to the test, not the other way around. I approach the evaluation with a certain level of apprehension and am willing to bet that many of my wine-writing colleagues experience similar emotions.

Dal Forno’s wines throw so much at you at once, in machine-gun rapid-fire succession, you need extra time to recover from the whiplash, gather your thoughts and assess them correctly. They are nearly impossible to taste blind because the enormity of the sensorial characteristics, the stratospheric intensity and the utterly impenetrable appearance are dead giveaways. These wines shout their true identities at ear-piercing decibels. Tasted too young, they are not even likeable. The exaggerated extraction and astringency make them unapproachable for years. Amazingly, beyond the cacophony is melody.

2012 Fontodi, Flaccianello delle Pieve,
Colli della Toscana Centrale IGT

160

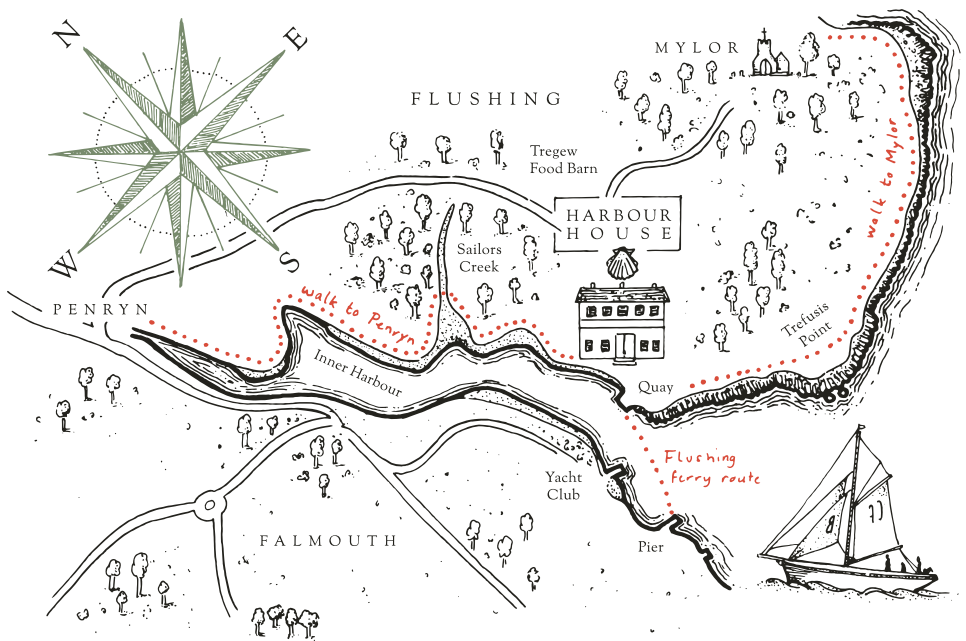
Fontodi is a certified organic estate which extends over 130 hectares of which about 70 are planted with vines. The type of agriculture practised is inspired by the principles of respect of nature and sustainability. Not only are no chemical products used but there is an effort to maximize the internal resources of the estate, thereby reducing the need for any external input. Respecting the environment means wines that are better, purer, and a truer expression of the grape and the territory. This vintage saw a cool spring that got the season off to a late start. Mild summer temperatures meant that the harvest also came later, with fruit picked the first week of October.

The natural characteristics of this vintage include higher total acidity, increased tannic structure and slightly lower alcohol content. The 2012 Flaccianello hits the trifecta of positive potential aging attributes. 100% Sangiovese- one of the original Super-Tuscan icons!

HARBOUR
HOUSE



FLUSHING



On Foot

45 min walk from Penryn
30 min walk from Mylor

By Road

Drive 8 minute from Falmouth
Bus no.69 - Hourly
Taxi - 01326 317898 / 01326 212141

By Water

Prince of Wales pier – Flushing
7 days a week
10 am – 12 midday / 2pm – 5pm -
every 15 minutes

Water Taxi - 07522 446659

HARBOUR
HOUSE



FLUSHING