



Fresh, Sustainable, British Day-Boat Seafood

Friday 5th January

Pre-Starters... Great to Share

Smoked cods roe taramasalata, heritage carrots, smoked almonds 6
Dorset Palourde clams 'Bulhão Pato', roasted garlic, coriander 10
Three tempura Jersey rock oysters, cucumber ketchup, caviar 11.5

Oysters

Dorset rock (grade II) 2.8
Jersey rock (grade II) 2.9
Loch Ryan native (grade II) 4.5
Half dozen selection (grade II) 18

Starters

Baked celeriac, raisin puree, mustard & chive cream, pine nuts 7
Shetland mussels, champagne & cream sauce, roast garlic 7.5
Salt cod brandade croquettes, ink aioli, pickled watermelon radish, rocket salad 7.5
Smoked mackerel & horseradish pate, pickled cucumber 8
Looe tempura squid, confit chilli mayo 8
Ginger cured mackerel tartar, pear, spelt soda bread, smoked butter 8.5
Secret Smokehouse salmon, orange, pickled beetroot, crème fraiche 8.5

Mains

Bouillabaisse, market fish, Dorset shellfish, rouille, croutons 12/24
(v) Goats cheese & wild mushroom risotto, spinach 16
Schiehallion beer battered North Sea haddock, beef dripping chunky chips, tartar sauce, mushy peas 17
Dorset shellfish pasta, salmon, squid, cherry tomato, confit chilli 17
Scottish sea trout, champagne & watercress veloute, pickled cockles, 22
Peterhead cod, smoked almond pesto, seaweed beurre blanc, samphire 23.5
Cornish lamb rump, oyster mushroom, peas & broad beans, devilled shrimp butter 25

Sides

Shack salad 3.5
Skinny fries, rosemary salt 4
Chunky beef dripping chips 4
Winter greens, pine nut & bacon crumb 5
Isle of man cheddar & cauliflower gratin 6

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements.

An optional 12.5% service charge will be added to your bill



At Bonnie Gull we source our seafood daily from a number of suppliers around the British coast. We focus on seasonality and only buy a product when it comes at its best. Most of our seafood comes from small day-boats, which means there is a good chance that what you eat here today has been out of the water for less than 36 hours! Our chefs place daily orders with a range of suppliers to get the best produce at the best prices-it's an arduous process but one that enables us to serve the freshest seafood in London. Our menus are subject to daily content and price change based on the days catch and the weather conditions at sea. All our fish and seafood come from British waters and the only thing in our freezer is ice cream.

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An optional 12.5% service charge will be added to your bill