



## Sample Menu

*Fresh, Sustainable, British Day-Boat Seafood*

### *Pre-Starters... Great to Share*

- Dorset cockles, dashi, lemon, samphire 10  
Dorset Palourde clams 'Bulhão Pato', roasted garlic, coriander 10  
Three tempura Achill rock oysters, kimchi, pickled ginger, spring onions 10.5

### *Oysters*

- Achill rock (grade II) 2.7  
Jersey rock (grade II) 2.7  
Porthilly rock (grade II) 2.7  
Dorset rock (grade II) 2.8

### *Starters*

- Grilled Cornish sardines, pistachio crumb, summer fruit & bacon chutney, pickled shallot 7.5  
(v) Burrata, grilled white peach tartare, pine nuts, mint 8  
Secret Smokehouse salmon, cucumber, apple, dill 8.5  
Salt cod croquette, soft hens egg, English peas, red onion jam 8.5  
Inverawe smoked mackerel pate, house dill pickles, tortano toast 8.5  
Ginger cured mackerel tartar, pear, spelt soda bread, smoked butter 8.5  
Isle of Man queen scallops, Yorkshire chorizo butter, preserved lemon puree 10.5

### *Mains*

- Selsey cock crab, dressed brown meat, legs to crack, salad 12.5/25  
Bouillabaisse, market fish, Dorset shellfish, rouille, croutons 12/24  
(v) Wild mushroom & barley risotto, Scottish girolles, spinach, goats cheese croquettes 16  
Schiehallion beer battered North Sea cod, beef dripping chunky chips, tartar sauce, mushy peas 17  
Cornish hake, squash puree, Portobello mushrooms, red wine jus, ink aioli 19.5  
Whole Brixham plaice, roast ironbark pumpkin, potted shrimp butter, wilted spinach 20.5  
Cornish sea trout, heritage baby beetroots, caramelised onion yoghurt 21.5  
Whole Looe john dory, new potatoes, tenderstem broccoli, coriander & basil sauce 22  
Looe gurnard, Fowey mussels, girolles, broad beans, spring onion, champagne butter sauce 22  
Herb crusted Peterhead cod, borlotti beans, Yorkshire chorizo, samphire 24

### *Sides*

- Shack salad 3.5  
Skinny fries, rosemary salt 4  
Chunky beef dripping chips 4  
Salt baked beetroots, whipped goats curd 5  
Leek & Isle of Mull cheddar gratin 5

We are proud to support the National Lobster Hatchery in Padstow and to raise funds we add a discretionary £1 donation to every restaurant bill. It's our way of helping to ensure a more sustainable future for the sea.

Find out more about the charity here - [www.nationallobsterhatchery.co.uk](http://www.nationallobsterhatchery.co.uk)

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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