



Fresh, Sustainable, British Day-Boat Seafood

Brunch Menu

Sharing

- Bonnie Gull Shellfish Platter 38
Homemade waffles with smoked cod's roe, radishes & seaweed oil 7
Salt cod croquettes with chilli mayo, watermelon radish & fennel 7.5

Oysters

- Jersey rock (grade II)
Poole rock (grade II)
Loch Ryan native (grade II)
Half dozen selection (grade II)

Starters

- Smoked haddock "cheese on toast" with parsley & pickled shallots 8
Pickled Cornish herring with beetroots, horseradish & sourdough 6.5
Puntarelle with smoked mussel emulsion, pickled cockles, sourdough & yolk 8
Dorset Palourde clams 'Bulhão Pato' with roasted garlic & coriander 10

Mains

- Bonnie Gull Bouillabaisse sml/lrg 12/24
Salt code & jersey royal frittata with parsley dressing 12
(v) Fricassee of spring vegetables with pearl barley & coastal herbs 16
Crispy clam benedict with shellfish hollandaise 15.5
Shetland mussels mariniere with skinny fries 17
Schiehallion battered North Sea haddock with beef dripping chips and mushy peas 17.5

Sides

- Shack salad 3.5
Beef dripping chips 4
Skinny fries & rosemary salt 4
Hispi cabbage with buttermilk dressing & sunflower praline 5

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