



## Sample Menu

*Fresh, Sustainable, British Day-Boat Seafood*

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

- Dorset cockles, dashi, samphire, lemon 8.5  
Dorset Palourde clams 'Bulhão Pato', roasted garlic, coriander 10  
Three tempura Porthilly rock oysters, kimchi, pickled ginger, spring onions 10.5

### *Oysters*

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

### *Starters*

- (v) Burrata, grilled white peach tartare, pine nuts, mint 8  
Secret Smokehouse salmon, cucumber, apple, dill 8.5  
Inverawe smoked mackerel pate, house dill pickles, tortano toast 8.5  
Tomato gazpacho, Selsey white crab, marinated Isle of Wight tomatoes, devilled crab toast 8.5  
Salt cod croquette, soft hens egg, English peas, red onion jam 8.5  
Loch Duart salmon tartar, keta caviar, watercress 9  
Cured Cornish monkfish, fennel, tarragon, pickled grapes, yoghurt 9.5  
Isle of Man queen scallops, curried butter, yoghurt, pickled cucumber 11

### *Shellfish platter*

- Selsey cock crab, Scottish langoustines, razor clam,  
Dorset rocks, Porthilly rocks, Jersey rocks,  
dressed brown crab, smoked mackerel pâté  
50

### *Roasted seafood platter*

- Selsey cock crab claws, razor clam, Dorset cockles,  
Scottish langoustines, palourde clams, Fowey mussels,  
Porthilly rock oysters, Cornish mackerel  
60

Both platters are served with bonnie mary sauce, green sauce and a choice of any side.

### *Mains*

- Selsey cock crab, dressed brown meat, legs to crack, salad 10/20  
Bouillabaisse, market fish, Dorset shellfish, rouille, croutons 12/24  
(v) Wild mushroom & barley risotto, Scottish girolles, spinach, goats cheese croquettes 16  
Grilled Cornish mackerel, pea puree, heritage baby beetroots, grain mustard dressing 18.5  
Whole Looe plaice almondine, Palourde clams, samphire, capers, almonds 20.5  
Day boat Looe hake, tempura crab courgette flower, red pepper bisque, apricot 21.5  
Herb crusted Fraserburgh cod, borlotti beans, Yorkshire chorizo, samphire 22.5  
Roast tranche of Looe brill, Fowey mussels, girolles, broad beans, spring onion, champagne butter sauce 24.5  
Whole roast Looe john dory, confit chilli, cherry tomatoes, Dorset cockles 26

### *Sides*

- Shack salad 3.5  
Skinny fries, rosemary salt 4  
Chunky beef dripping chips 4  
Marinated Isle of Wight tomatoes, fennel 5  
Charred summer greens, flaked almonds 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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