



*Fresh, Sustainable, British Day-Boat Seafood*

## Sample Menu

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

- Smoked cod's roe with heritage carrots & smoked almonds 6  
Dorset Palourde clams 'Bulhão Pato' with roasted garlic & coriander 10.5  
Three tempura Jersey rock oysters with curried mayo & cucumber 11.5

### *Oysters*

- Jersey rock (grade II) 2.7  
Maldon rock (grade II) 3.2  
Loch Ryan native (grade II) 4.5  
Half dozen selection (grade II) 18

### *Starters*

- (v) Baked celeriac with hazelnut praline & frisée 7  
Grilled Cornish sardines with ajo blanco & pickled lemon 7  
Smoked mackerel & horseradish pâté with pickled cucumber 7.5  
Salt cod croquettes with shellfish mayo, watermelon radish & fennel 7.5  
Globe artichoke soup with Looe squid & fine herbs 8  
Punterella with smoked mussel emulsion, pickled cockles & egg yolk 8  
Flame grilled Cornish mackerel with fermented cabbage & caraway 8.5

### *Mains*

- Bonnie Gull Bouillabaisse 12/24  
(v) Heritage carrots with barley, fennel & smoked almond 16  
Schiehallion battered North Sea haddock with beef dripping chips and mushy peas 17.5  
Looe red mullet with carrot, shallots & radicchio 23  
Looe pollock with white beans, tenderstem broccoli & seaweed oil 23  
Peterhead cod with charred leek, nutmeg butter & monk's beard 24  
Whole Rye lemon sole with anchovy butter & samphire 26.5

### *Sides*

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