

Bonnie Gull

SEAFOOD SHACK

Fresh, Sustainable, British Day-Boat Seafood



Sample Brunch

Drinks

Bottomless bucks fizz or Bonnie Mary (+ Oyster 1.5pp) 20pp

*2 hours time limit

To Share

Seasonal shellfish platter 38

Salt cod croquettes with chilli mayo, watermelon radish & fennel 7.5

Pickled Cornish herring with beetroots & horseradish 6.5

Oysters

Orford Rock (Grade II) 2.8

Maldon Rock (Grade II) 3.2

Loch Ryan Native (Grade II) 4.5

Half a dozen selection (Grade II) 18

Plates

"Cheese on toast" with smoked haddock, parsley & pickled shallots 12.5

Homemade waffles with smoked cod's roe, radishes & mint oil 9

Homemade Irish soda bread with poached eggs & anchovy butter 9

Puntarelle with smoked mussel emulsion, pickled cockles, sourdough & yolk 12.5

Shetland mussels marinere with skinny fries 17

Brixham lobster benedict with shellfish hollandaise 22

Salt cod & Jersey royal frittata with smoked crème fraiche 12

Schiehallion battered North Sea haddock with beef dripping chips and mushy peas 17.5

Arbroath smokie kedgeree 16

Extras

Skinny fries 4

Shack Salad 3.5

Eggs - Poached, Scrambled, Fried 2.5

Bacon 1.5

If you have any allergies, please notify member of staff at the time of ordering.

A discretionary 12.5% service charge will be added to your bill.