

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Nibbles

Marinated green olives	3.5
Smoked cods' roe, dukkah, smoked salt & radishes	5
Brown crab rarebit & crispy cavolo nero	4

Oysters

Jersey Rock	3 or 3 for 8.5
Dorset Rock*	3 or 3 for 8.5
Pooler Rock	3 or 3 for 8.5
Lock Ryan Natives	4.2 or 3 for 12
Three tempura Jersey, pickled watermelon radish & sesame	10

Small Plates

Tempura kale, anchovy mayo	5
Cornish sardines, apricot & red onion chutney, hazelnut	8
Chargrilled Looe cod, onion puree & roasted roscoff onion, burnt leek dressing	13
Peterhead grey mullet, smoked aubergine & sun dried tomatoes	12
Bavette steak, herbs & garlic butter, hispi	10
Ile of Man white crab, potimarron puree	10
Mussels, bacon, white wine & herbs	9
Chargrilled Scottish seatrout & beetroot	12
Tempura squid & black pepper mayo	8
Lamb rump, baked celeriac & red wine	14
Dorset cockles & n'duja butter	9

Large Plates

Bonnie Gull bouillabaisse	24
Beer battered Haddock and chunky chips	14

Sides

Skinny fries	3.5
Green salad & lemon dressing	3.5
Ratte potato, seaweed butter	4.5
Grilled hispi, buttermilk & toasted hazelnuts	4.5

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.

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DESSERTS

Selection of ice creams & sorbets	2 per scoop
Stilton, apple & sourdough	7
Apple crumble, blackberry custard	7
Lemon tart, lemon sorbet	7
Somerset Apple Brandy 5yrs (50ml)	7
Coteaux du Layon, St Aubin, France 2015 (75ml)	7
Pedro Ximenez, Jerez, Spain, NV (75ml)	10

At Bonnie Gull we source our seafood daily from a number of suppliers around the British coast. We focus on seasonality and sustainability and only buy a product when it's at it's 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 the water for less than 24 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 which enables us to serve the freshest seafood in London. Our menus are subject to daily content and price change based on the day's 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!