

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Nibbles

Hand cut crisps, taramasalata 3.5

Whelks, parsley mayo 4

Oysters

Achill Rock 2.8 or 3 for 8

Dorset Rock 2.8 or 3 for 8

Porthilly Rock 3 or 3 for 8.5

Loch Ryan Native 3.8 or 3 for 11

Three tempura Achill rock oysters, curried mayo 10

Larder

Soused herring, potato, apple & mustard 5.5

Pollack croquettes, red pepper salsa 5

Squid toast, squid ink aioli 9

Chargrilled Dorset cuttlefish, chilli, garlic, virgin olive oil 9

King scallop, wild garlic pesto 7.5

Scottish salmon tartare, mustard, salmon caviar 8.5

White Selsey crab, avocado, bitter leaves, shellfish dressing 13

Grill

Gurnard, grilled hispi, wild garlic velouté 9

Charcoal grilled monkfish cheek, duck heart & rosemary skewers, n'duja mayo 9

Plymouth pollack, Norfolk asparagus, n'duja butter 10

Brixham lemon sole, purple sprouting broccoli, almonds 24

Grilled Scottish mackerel, panzanella 8

Lamb rump, tokyo turnip, tomato, green sauce 12

Razor clams, vermouth butter 8.5

Sides

Skinny fries 3.5

Green salad, mustard vinaigrette 3

Tempura kale, anchovy mayo 5

Peas, broad beans, mint, whipped goats' curd 6

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.