

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Nibbles

- "Squid toast" 5
- Crab croquettes, pickled jalapeño, harissa mayo 5
- Smoked cods' roe, dukkah & heritage carrots 5

Oysters

- Mersea Rock* 2.8 or 3 for 8
- Jersey Rock 2.8 or 3 for 8
- Dorset Rock 2.8 or 3 for 8
- Porthilly Rock 3 or 3 for 8.5
- Three tempura Porthilly rock oysters, curried mayo 10

Small Plates

- Tempura kale, anchovy mayo 5
- London Fields smoked salmon, wasabi butter & house made spelt bread 9
- Fowey mussels, marinère sauce 9
- Cornish mackerel, pickled beetroot, horseradish cream & soda bread 9.5
- Manx queen scallops, celeriac purée, salsify & raisins 10
- Grilled Cornish sardines, smoked pancetta & preserved green tomato 5.5
- Isle of Man white crab, chilled pumpkin purée & brown crab rarebit 10
- Dorset palourde clams, n'duja & samphire 9

Large Plates

- Chargrilled seafood: gurnard, hake, plaice, fries, garlic & herb butter 27
- Brixham plaice, beurre noisette & capers 16
- Beer battered haddock & chunky chips, tartare sauce 14

Sides

- Skinny fries 3.5
- Grilled leaves, buttermilk & hazelnut 4.5
- Green beans, garlic crumb & almond 4.5

*bonnie hour

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.

Bonnie Gull

SEAFOOD SHACK – SOHO



DESSERTS

Selection of ice creams & sorbets	2 per scoop
Chocolate & orange dome	6
Baked cheesecake, pink peppercorn, fig	7
Hampshire Tunworth, grapes & seaweed oatcakes	7
Spiced pear & walnut cake, pomegranate molasses, fior di latte	7
Coteaux du Layon, St Aubin, Loire, France, 2014	6.5
Somerset Apple Brandy 5yrs (50ml)	7

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!