

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Nibbles

Breakfast radishes and taramasalata	4
Pork scratchings and apple sauce	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
Three tempura Achill rock oysters, curried mayo	10

Larder

Scottish salmon tartare, mustard, salmon caviar	8.5
Chilled Dorset crayfish, confit garlic, lime mayo	8
Manx king scallop, wild garlic pesto	9
Squid toast, squid ink aioli	9
Chargrilled Dorset cuttlefish, chilli, garlic, virgin olive oil	9
Selsey white crab, avocado, bitter leaves and shellfish dressing	13
Inverawe smoked mackerel pâté, sourdough toast	6
Razor clams, vermouth butter	10

Grill

Charcoal grilled monkfish cheek, duck heart & rosemary skewers, n'duja butter	9
Newlyn hake, Wye Valley asparagus, n'duja butter	9
Brixham lemon sole, purple sprouting broccoli, almonds	22
Grilled Scottish mackerel, panzanella	10
Lamb rump, tokyo turnip, tomato, green sauce	12
Looe turbot, wild garlic velouté, sea herbs	12

Sides

Skinny fries	3.5
Green salad, mustard vinaigrette	3
Broad beans, peas, mint and whipped goats curd salad	6
Tempura kale, anchovy mayo	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.