

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Nibbles

- Insalata di mare 5
- Tempura kale, anchovy mayo 5
- "Squid toast" 5

Oysters

- West Mersea Rock 2.5 or 3 for 7
- Dorset Rock 2.8 or 3 for 8
- Porthilly Rock 3 or 3 for 8.5
- Three tempura West Mersea oysters, curried mayo 10.5

Small Plates

- Seafood croquettes & squid ink aioli 7
- Cured sea trout, lemon verbena, pickled grapes, yoghurt 8
- London Fields smoked salmon, salmon caviar 8.5
- Bavette steak, basil pesto butter 9
- Wild Hayle mussels, marinère sauce 9
- Chargrilled Cornish mackerel escabèche, Israeli couscous, yuzu, basil 10
- Hand dived razor clam, peas, bacon tarragon 8
- Courgette ribbons, Selsey crab meat, devilled brown crab toast 10
- 30 year old chowder clam, orange & miso butter, pickled sea vegetables 9
- Grilled Scottish langoustines, garlic & herb butter 15

Large Plates

- Beer battered North sea haddock, chunky chips & tartare sauce 12
- Scottish sea trout, seasonal vegetable pot-au-feu 19
- Day boat Looe pollock, brown shrimp & black summer truffle, bouillabaisse 14.5

Sides

- Skinny fries 3.5
- Grilled leaves, buttermilk, hazelnut 4.5
- Panzanella 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.

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DESSERTS

Selection of ice creams & sorbets	2 per scoop
Dark chocolate dome, peanut brittle, salted caramel, nougat	6
Strawberries, mascarpone & lemon curd	7
Hampshire Tunworth, grapes & crackers	7
Coteaux du Layon, St Aubin, Alex Cady, Loire, France 2014 (70ml)	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!