

# Bonnie Gull

## SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



### Nibbles

Hand cut crisps, taramasalata	3.5
Pork scratchings, apple sauce	3.5
Whelks, parsley mayo	4

### Oysters

Dorset Rock	2.8 or 3 for 8
Carlingford Rock	3.8 or 3 for 11
Porthilly Rock	3 or 3 for 8.5
Wild Fal Native	4.2 or 3 for 12
Three tempura Dorset rock oysters, curried mayo	10

### Larder

Soused herring, potato, apple & mustard	7
Squid toast, squid ink aioli	9
Chargrilled Dorset cuttlefish, chilli, garlic, virgin olive oil	9
Croquettes of pig's head, smoked mash, pickled cauliflower	5
Scottish langoustines, lemon & herb mayo	11.5
Manx queen scallops, black pudding, green apple	10
Selsey white crab, avocado, radicchio & shellfish dressing	13
Scottish razor clams, vermouth & sea herbs	5

### Grill

Cornish gurnard fillet, grilled hispi, smoked mussel cream	12
Charcoal grilled monkfish cheek, duck heart & rosemary skewers, n'duja mayo	9
Plymouth pollack, smoked mash, Calçot onion, n'duja butter	9
Whole Looe monkfish tail, rosemary, garlic & chilli oil	27
Charcoal grilled Brixham lemon sole, purple sprouting broccoli, almonds	11
Grilled Scottish mackerel, mackerel tartare	7.5

### Sides

Skinny fries	3.5
Green salad, mustard vinaigrette	3
Tempura kale, anchovy mayo	5
Heritage beetroots, goats' curd	6

This menu is subject to daily chance based on the catch and weather conditions at sea.

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.