

# Bonnie Gull

## SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



### Nibbles

Insalata di mare	5
Tempura kale, anchovy mayo	5
Radishes and taramasalata	5
"Squid toast"	5

### Oysters

Achill Rock	2.8 or 3 for 8
Mersea Rock	2.8 or 3 for 8
Porthilly Rock	3 or 3 for 8.5
Three tempura Achill oysters, curried mayo	10

### 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
Fowey 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
Manx queen scallops, cauliflower purée & black pudding	10
Grilled Scottish langoustines, garlic & herb butter	15

### Large Plates

Beer battered North sea cod, chunky chips & tartare sauce	12
Day boat Looe hake, palourde clams, dashi, rainbow chard, nori	17
Brixham turbot, bouillabaisse, baby fennel	23

### 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!