

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood

Large Plates

Schiehallion beer battered haddock tail & chunky chips	17.5
Brixham john dory & anchovy butter	25

Sides

Skinny fries	3.5
Sauté ratte potatoes, anchovy butter & pickled seaweed	4
Isle of Wight tomatoes, white balsamic dressing	6
Mixed leaves with lemon dressing	3.5

Shells

Build your own hot shellfish platter

Shetland mussels (100g)	4
Dodrset cockles (100gr)	5.5
Dorset clams (100g)	6
Scottish scallop (ea)	5
Langoustine (ea)	5

Desserts

Lemon drizzle meringue	7.5
Rhubarb & custard	7.5
Selection of ice creams & sorbets	2.5 per scoop
Isle of Mull cheddar, apple & raisin chutney, sourdough	8.5

Dessert Wines

2015 Beerenauslese, Umathum	10.5
NV Banyuls Tradition, Coume del Mas	8.5

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Oysters

Jersey rock*	8.5 for 3 (3 each)
Poole rock	8.5 for 3 (3each)
Maldon rock	10 for 3 (3.5 each)
Carlingford rock	14 for 3 (5 each)

3 tempura Poole rock oysters, kimchi mayo 10

Nibbles

Smoked cods roe, padron peppers & sourdough	4.5
Nocellara olives	3.5
Brown crab meat & wholemeal flatbread	5.5

Small Plates

Crab rarebit	6
Cayenne spiced brown shrimp on toast & wakame	7
Hand dived scallop ceviche & macerated Isle of Wight tomatoes	14
Monkfish cheek & duck heart skewer, peanut butter glaze	9
Tempura squid, squid ink aioli	10
Sloe gin cured sea trout, cucumber & dill	11
Scottish langoustines, green oil	15
Bavette steak & Norfolk asparagus	12
Sardines katsu sandwich	10
Shetland mussels, n'duja, basil & crème fraiche	12
Palourde clams, jalapeno & pickled seaweed	11
Monkfish tail, roast carrot & hazelnut	12.5