

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

Small Plates

Cured sea trout, lemon verbena, pickled grapes, yoghurt	8
London Fields smoked salmon, salmon caviar	9
Bavette steak, basil pesto butter	9
Hayle mussels, marinière sauce	9
Chargrilled Cornish mackerel, pickled gooseberry & greengage	10
Hand dived razor clam, peas, bacon tarragon	8
Manx queen scallops, cep mousse, pickled girolles, Oxspring ham crisp, hazelnut	12
Grilled Scottish langoustines, herb & garlic butter	15
Cornish sardine, confit lemon & fennel salad	6
Courgette ribbons, Selsey crab meat, devilled brown crab	10

Large Plates

Beer battered fish & chunky chips, tartare sauce	12
Day boat Looe hake, palourde clams, dashi, rainbow chard, nori	17
Cornish brill, 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.