

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



28.11.2017

Nibbles

- Squid toast & wasabi mayo 5
- Smoked cods' roe, dukkah & heritage carrots 5

Oysters

- Portland Rock 3 or 3 for 8.5
- Dorset Rock* 2.8 or 3 for 8
- Jersey Rock 2.8 or 3 for 8
- Three tempura Dorset rock oysters, kimchi mayo 10

Small Plates

- Tempura kale, anchovy mayo 5
- Fowey mussels, marinère sauce 8.5
- London Fields smoked salmon, honey & mustard dressing, buckwheat blinis 9
- Chargrilled seatrout, Dorset cockles, 3 corner garlic & anchovy velouté 14.5
- Manx Queen scallops, carrot purée & black pudding 10
- Grilled Cornish sardines, preserved lemon, pistachio crumb, raisin purée 7.5
- Isle of Man white crab, chilled pumpkin purée & brown crab rarebit 10
- Chargrilled Looe turbot, jerusalem artickoke & chestnut purée, sprout tops, bacon 15
- Cured mackerel tartare, pear & ginger 10.5
- Bavette steak, pesto butter 10
- Cockles, n'duja & samphire 9

Large Plates

- Chargrilled seafood: gurnard, plaice, hake, fries, garlic & herb butter 26
- Bonnie Gull bouillabaisse 24
- Beer battered haddock & chunky chips, tartare sauce 14

Sides

- Skinny fries 3.5
- Grilled Hispi, buttermilk & crispy shallot 4
- Green beans, garlic crumb & almond 4.5

*Bonnie Hour

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
Stilton, apple & sourdough	7
Spiced pear & walnut cake, tonka bean cream	7
Salted caramel tart, muscovado cream	7
Somerset Apple Brandy 5yrs (50ml)	7
Coteaux du Layon, St Aubin, France 2015 (75ml)	7
Pedro Ximenez, Jerez, Spain, NV (75ml)	10

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!