

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Nibbles

- "Squid toast" 5
- Smoked cod's roe & breakfast radishes 5
- Crab croquettes, pickled jalapeño, harissa mayo 5

Oysters

- Dorset Rock 2.8 or 3 for 8
- Jersey Rock 2.8 or 3 for 8
- Mersea Rock 2.8 or 3 for 8
- Porthilly Rock 3 or 3 for 8.50
- Three tempura Mersea rock oysters, curried mayo 10

Small Plates

- Tempura kale, anchovy mayo 5
- Bonnie Gull bouillabaisse 7.5
- Cured sea trout, lemon verbena, pickled grapes, yoghurt 8
- London Fields smoked salmon, salmon caviar 9
- Wild Hayle mussels, marinère sauce 9
- Cornish mackerel, pickled beetroot, horseradish cream & soda bread 6
- Manx queen scallops, cep mousse, pickled girolles, Oxspring ham crisp, hazelnuts 9
- Chargrilled Scottish langoustines n'duja butter 16
- Grilled Cornish sardines, smoked pancetta & green tomato chutney 5
- Courgette ribbons, Selsey crab meat, devilled brown crab 10
- Hand dived razor clams, peas, smoked bacon & tarragon 8
- Cornish octopus, red wine & tomato cassoulet with chargrilled duck hearts 8

Large Plates

- Chargrilled mixed platter: seabass, red mullet, brill & razor clam, garlic & herb butter 25
- Grilled half lobster, chips & salad 30
- Beer battered haddock & chunky chips, tartare sauce 12

Sides

- Skinny fries 3.5
- Grilled leaves, buttermilk, almonds 4.5
- Green salad, green beans, hazelnut dressing 3.5

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.