

# Bonnie Gull

## SEAFOOD SHACK – SOHO



5-7pm & 9:30-11pm

### Pre & Post Theater

3 courses for 20

Squid toast, squid ink aioli

or

Cullen Skink, Hayle mussels, smoked haddock

or

Smoked mackerel pâté, pickled cucumber, sourdough toast

Wild Brixham brill, celeriac purée, devilled shrimp butter

or

Roasted Highland estate venison, celeriac, prunes

or

Peterhead cod, confit duck, salt cod brandade, apple

Cranachan cheese, raspberry sorbet

or

Selection of ice creams

or

Lemon tart, lemon sorbet

This menu is subject to daily chance based on the catch and weather conditions at sea.

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.