

# Bonnie Gull

## SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood

### *Large Plates*

Schiehallion beer battered haddock tail & chunky chips	17.5
Brixham brill & lemon olive oil (900g to share)	55

### *Sides*

Skinny fries	3.5
Jersey royal 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
Dorset Cockles (100g)	5
Dorset clams (100g)	6
Scallop (each)	6
Langoustine (each)	5

### *Desserts*

Grilled watermelon, macerated strawberries, rum & lime	7.5
Rhubarb & custard	7.5
Ice Creams – Vanilla / Chocolate	2.5 per scoop
Sorbets – Strawberry / Lime	2.5 per scoop
Colston Basset blue, 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)
4 tempura Poole rock oysters, kimchi mayo	12.5

### *Nibbles*

Nocellara olives	3.5
Cayenne spiced brown shrimp on toast & wakame	7
Langoustine mayo, padron peppers & sourdough	5.5

### *Small Plates*

Crab rarebit	6
Hand dived scallop ceviche & Isle of Wight tomatoes	14
Mackerel tartare, yuzu & chipotle	10
Dressed white & brown crab, cucumber & toast	13
Monkfish cheek & duck heart skewer, peanut butter glaze	9
Scottish langoustines, green butter	15
Tempura squid, squid ink aioli	10
Bavette steak, chimichurri & padron peppers	12
Sardine katsu sandwich	10
Shetland mussels, nduja, basil & crème fraîche	12
Mixed Shells, pickled seaweed & jalapeño	10
Monkfish tail, borlotti bean & pancetta	15