

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood



Sample Menu

Nibbles

- Marinated green olives 3.5
- Brown crab rarebit & crispy cavolo nero 4
- Smoked cods' roe, dukkah & radishes 5

Oysters

- Dorset Rock* 3 or 3 for 8.5
- Jersey Rock 3 or 3 for 8.5
- Loch Ryan Natives 4.2 or 3 for 12
- Tempura Dorset rock oyster, pickled watermelon radish 10

Small Plates

- Tempura kale, anchovy mayo 5
- Dorset cockles, coriander & chorizo 10
- Cornish sardines, apricot & red onion chutney, hazelnut 8
- Mussels, bacon, white wine & herbs 9
- Chargrilled Looe cod, onion puree & roasted roscoff onion, burnt leek dressing 13
- Crab claws, chilli mayo, leaves & toast 9
- Tempura squid & black pepper mayo 8
- Pan fried Selsey gurnard, smoked aubergine 10
- Grilled Scottish mackerel, grapefruit, orange & watermelon raddish salad 9
- King scallop, vermouth butter, pickled sea vegetable 12
- Venison, parsnips, juniper jus 14.5

Large Plates

- Bonnie Gull bouillabaisse 24
- Beer battered Peterhead haddock and chunky chips 14
- Chargrilled John Dory, smoked anchovy butter 24

Sides

- Skinny fries 3.5
- Mixed leaves & lemon dressing 3.5
- Ratte potato, seaweed butter 4.5
- Grilled hispi, buttermilk & toasted hazelnuts 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
Chocolate mousse, gingerbread & boozy cherries	7
Rubard & chestnut frangipane tart, mandarin sorbet	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!