

Bonnie Gull

SEAFOOD SHACK – SOHO

Fresh, Sustainable, British Day-Boat Seafood

Large Plates

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| Schiehallion beer battered haddock tail & chunky chips | 17.5 |
| Whole Plymouth plaice, lemon & olive oil (730g) | 35 |
| Half Brixham plaice, lemon & olive oil (850g) | 40 |

Sides

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| Skinny fries | 3.5 |
| Hispi cabbage, harissa buttermilk & pine nuts | 4.5 |
| Heritage tomato salad | 4.5 |
| Mixed leaves, lemon dressing | 3.5 |

Desserts

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|--|---------------|
| Rum cake, butterscotch & vanilla ice cream | 7.5 |
| Passion fruit posset, honeycomb | 7.5 |
| Ice Creams – Vanilla/Peach leaf | 2.5 per scoop |
| Sorbets – Lime/Lemon | 2.5 per scoop |
| Isle of Mull cheddar, plum chutney & sourdough | 8.5 |

Dessert Wines

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| 2015 Beerenauslese, Umathum | 10.5 |
| NV Banyuls Tradition, Coume del Mas | 8.5 |

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Oysters

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|--|--------------------|
| Jersey rock * | 8.5 for 3 (3 each) |
| Poole rock | 8.5 for 3 (3 each) |
| Maldon rock | 10 for 3 (3.5each) |
| Carlingford rock | 14 for 3 (5 each) |
| Colchester Native | 14 for 3 (5 each) |
| 4 tempura rock oysters, kimchi mayo | 12.5 |
| 2 grilled Maldon rock oysters, smoked bordelaise | 8 |

Nibbles

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| Whipped cods roe, padron peppers | 5.5 |
| Squid toast & squid ink aioli | 6 |
| Cornish lobster, romano peppers & anchovy toast | 8.5 |

Small Plates

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|--|------|
| Crab rarebit | 7 |
| Grilled monkfish tail, hazelnuts & pickled cauliflower | 15 |
| Hand dived scallop ceviche & heritage tomatoes | 11 |
| Grilled cod loin, miso & onion puree, ham hock | 12.5 |
| Grilled sardines, coriander, mango & sambal salsa | 9 |
| Whole Brixham mackerel, pickled tomato, dill | 8.5 |
| Hard fried red mullet, lemon mayo | 11 |
| Shetland mussels, 'nduja & cider | 9.5 |
| Cornish gurnard, hispi cabbage, scallop roe sauce | 12 |
| Bavette steak, anchovy & smoked paprika butter | 12 |
| Mackerel tartare, yuzu & chipotle | 9 |
| Tempura squid, black pepper mayo | 9.5 |