

BONITO

tempest

vibrant seafood
on the shore

SNACKS

BREAD & BUTTER £6
local sourdough, cep &
seaweed butter (v)

CHIPS & DIP £8
freshly cooked potato crisps
& smoked cod's roe

CRISPY SEAWEED £6
sweet & salty crispy kale
and seaweed (pb/v)

PIRATA CURED LOIN £11
rebel cured pork loin in
cuttlefish ink (lg)

DIPS £2

JALAPENO MAYO
herby, spicy, garlicky, vegan
(pb, lg)

KIMCHI MAYO
kewpie & kim (pb/lg)

SAFFRON MAYO
vibrant & floral (pb/lg)

OLIVE TARTARE
citrus & briney (pb/lg)

lg - low gluten
pb - plant based
v - vegetarian
o - options available

RAW / CURED

GORDAL OLIVES £6.5
Spanish lemon & pepper
olives (lg/pb)

TIRADITO £12
cured bass, aji amarillo
& passionfruit (lg)

AGUACHILE £15
fresh scallop, coriander,
mint & lime (lg)

SIDES

BONITO BROWNS £8
hash browns, kewpie,
oyster sauce & smoked
bonito flakes (lg/pbo)

FRIES £6
nori & sesame seasoned
crispy classics (lg/pb)

GREEN SALAD £7
greens & leaves, peas,
pecorino & sherry vinegar
(lg/pbo/v)

POTATO SALAD £7
baby potatoes, creme
fraiche, dill, mustard &
cornichons (lg/pbo/v)

GRILLED

SURF & TURF £29
flat iron steak, served pink,
with XL tiger prawn, green
harissa & house XO (lg)

SHRIMP BURGER £16
prawn patty, samphire burger
sauce, green salad & fries
(lgo)

CLASSIC HAMBURGER £17
smashed patty, lettuce, tomato,
onion & pickle with fries
(lgo)

MAKE IT A DOUBLE - £4

**BBQ MULLET CURRY
£16**
grilled locally landed mullet,
Malaysian sambar curry, bhaji
& pickled chilli (lg)

OYSTERS £4 EACH

fresh oysters on ice
with lemon and jalapeno
vinaigrette (lg)

FRIED

**SCAMPI TACO
£8**
crumbed cod cheek, buffalo hot
sauce, whipped avocado (lg)

**PEPPER SQUID BAO BUN
£9**
calamari with sriracha, gem,
radish on a steamed rice bun
(lg)

**FISH & CHIPS
£16**
crispy vodka battered haddock
with green olive tartare & fries

**MAKE IT VEGAN WITH TOFU &
KOMBU FRITTER**

**BHAJI BUN
£14**
Indian spiced fritter on a vegan
bun with curry sauce, lime
pickle mayo, herb salad & fries
(pb/lgo)

DESSERT

**VAHLRONA CHOCOLATE
CREMEUX, SEA SALT &
OLIVE OIL (lg)
£6**

If you have a food allergy or a special dietary requirement, please inform a member of the team before you order. While we may not use that specific ingredient in a dish, there is always a risk of cross-contamination as we do not operate in an allergy free environment. Thank you.