
Served Monday – Saturday 5.30pm – 10pm

SNACKS

English cured ham croquettes, almond vinaigrette **6**

Cured meat & cheese platter (2-3 people to share) **22**

DINNER

Galloway aged steak, café de Paris butter, fries

(Recommended glass: Pulenta La Flor Malbec, Mendoza, Argentina, 2016. 175ml **10**, 250ml **13**)

35 day Bavette steak (230g) **18.5**

45 day (retired dairy cow) Sirloin steak (250g) **24.5**

Pork, date and chestnut terrine, fig chutney, toast **7**

Jerk Suffolk pork, winter slaw **8.5/15.5**

Roast corn fed chicken breast, creamed sprouts, bacon gravy **8.5/16**

Cornish Hake fillet, tenderstem broccoli, sea herb butter sauce **9/18**

Fried Cornish brie, black truffle, pickled red cabbage, toasted hazelnuts (V) **10**

Red wine braised ox cheek, parsnip puree, mushroom and onion gravy **17**

Ribolita (Tuscan bean and cavallo nero stew) (VeO) **7/13**

Roast chicory, Jerusalem artichoke, stilton tarte fine **8/15**

(Recommended glass: Gavi di Gavi, Bric sassi Roberto Sarotto, Piedmont, Italy 2017. 175ml **10.5**, 250ml **14**)

Galloway beef burger, pickles, spiced tomato chutney, smoked cheddar, fries **14**

(add bacon **1.5** add truffle cheese fries **1**)

SIDES

Fries (Ve) **3.5**

Fries, cheese sauce, truffle oil (V) **5**

Potato, cheese, onion cake (V) **5.5**

Mac and cheese, basil crumb (V) **6**

Buttered seasonal greens (VeO) **4.5**

An optional service charge of 12.5% will be added to all parties dining at Donnelly's

If you have any allergens, please inform a member of staff.

WE COULDN'T HAVE DONE THIS WITHOUT...

The team at Donnelly's brings together the best of modern British cuisine using the nose-to-tail and root-to-leaf of locally sourced and sustainable produce from within our shores. A huge thank you to all the farmers, fisherfolk and butchers, but especially:

Foodchain

Richard and his team are building a more sustainable, efficient and transparent supply chain that ensures the best for chefs and suppliers.

Todenham Manor Farm

Rearing pigs and cows outdoors in Gloucestershire.

The Blackwood Cheese Co.

David Holton, Tim Jarvis and the team have been producing soft raw cow's milk cheeses in their small dairy in Brockley, south-east London, since 2013.

Crown and Queue

Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey

Cobble Lane Cured

Adam, Matt, Mat and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London.

Forest Coalpit Farm

Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales.

Lake District Farmers

Dan and Russ supply some of the world's finest beef and lamb while also supporting the farmers and their local communities in the Lake District.

Hackney Gelato

Enrico and Sam are producing the highest-quality gelato using traditional Italian techniques.

Henderson Seafood

The Henderson family personally select sustainable, seasonal fish from day